

Policy & Procedure Manual

Resource: Minimum Cooking, Holding and Reheating Temperatures

Cooking is a critical control point in preventing foodborne illness. Cooking to heat all parts of food to the temperature and for the specified time below will either kill dangerous organisms or inactivate them sufficiently so that there is little risk to the individual if the food is eaten promptly after cooking. Monitoring the food's internal temperature for 15 seconds determines when microorganisms can no longer survive and food is safe for consumption. Foods should reach the following internal temperatures.

Summary Chart for Minimum Cooking Food Temperatures and Holding Times

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature
Raw Eggs prepared for immediate service Commercially Raised Game Animals and Exotic Species of Game Animals Fish, Pork, and Meat not otherwise specified in this chart or in 3-401.11 (B)	145° F (63° C)	15 seconds
Raw Eggs not prepared for immediate service Comminuted Commercially Raised Game Animals and Exotic Species of Game Animals *Comminuted Fish and Meats Injected meats Mechanically Tenderized Meats	158° F (63° C) 155° F (68° C) 150° F (66° C) 145° F (63° C)	less than 1 second 17 seconds 1 minute 3 minutes
Poultry Baluts Stuffed Fish; Stuffed meat; *Stuffed Pasta; Stuffed Poultry; Stuffed Ratites Stuffing Containing fish, Meat, Poultry, or Ratites Wild Game Animals	165° F (74° C)	15 seconds
Food Cooked in a Microwave Oven	165° F (74° C)	And hold for 2 minutes after removing from microwave oven

Source:

2022 Food Code US Food and Drug Administration web site. <https://www.fda.gov/food/fda-food-code/food-code-2022>.

*Additional information available in USFDA Food Code 2022. Annex 3 Public Health Reasons/Administrative Guidelines. 3-401-11. <https://www.fda.gov/media/164194/download>.

Policy & Procedure Manual

Summary Chart for Minimum Food Temperatures and Holding Times for Reheating Foods for Hot Holding

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature	Maximum Time to Reach Minimum Temperature
3-403.11(A) and (D) Food that is cooked, cooled, and reheated	165° F (74° C)	15 seconds	2 hours
3-403.11(B) and (D) Food that is reheated in a microwave oven	165° F (74° C)	and hold for 2 minutes after reheating	2 hours
3-403.11(C) and (D) Food that is taken from a commercially processed, hermetically sealed container or intact package	135° F (57° C)	No time specified	2 hours

Note: Do NOT use the steam table to reheat food (food cannot reach the proper temperature within acceptable time frames).

Source:

2022 Food Code. US Food and Drug Administration web site. <https://www.fda.gov/food/retail-food-protection/fda-food-code>.