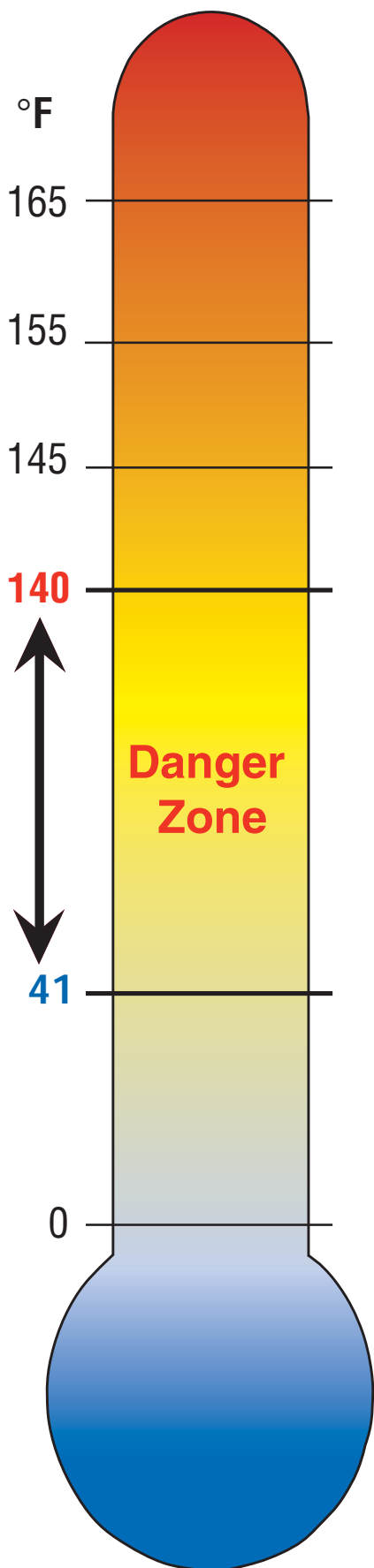


# Control Time & Temperature



**165°F Reheat for holding within 2 hours**

**165°F Cook for 15 seconds**

- Poultry, stuffed meats, stuffed fish, and stuffed pasta
- Stuffing containing meat, poultry, or fish
- Ground poultry or turkey
- Any animal food cooked in a microwave

**155°F Cook for 15 seconds**

- Ground meats (beef and pork)
- Injected meats, comminuted fish and meats
- Game meats
- Raw, pooled shell eggs

**145°F Cook for 15 seconds**

- Fish, seafood, pork, beef (cubes, slices, etc.), veal, lamb, mutton
- Raw shell eggs for a single order

**145°F Cook for 4 minutes**

- Whole roast beef, whole pork roasts and corned beef roasts

**140°F Hold**

- All hot foods

**140°F to 70°F Cool all foods**

- within 2 hours

**70°F to 41°F**

- within 4 hours

**41°F**

- Hold all cold food

