**Cooking Temperatures**

**Community Meal Events Module 4**

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| Food | Temperature |
| Homemade soup to be held hot | 135ºF, 15 sec |
| Commercially processed, fully cooked food (ex. frozen gyoza, frozen chicken fingers) | 135ºF, 15 sec |
| Whole cuts of fish and meat (beef, pork, lamb) | 145ºF, 15 sec |
| Eggs for immediate consumption (ex. made to order omelet bar) | 145ºF, 15 sec |
| Eggs not for immediate consumption (ex. eggs in an assembled and packaged breakfast sandwich) | 155ºF, 15 sec |
| Comminuted meat (excluding poultry), fish or commercially raised game animals (ex: ground beef patties, ground pork meatballs, fish sticks) | 158ºF instantaneous, 155ºF, 17 sec |
| Stuffed fish, meat, pasta, pork, ratites and poultry (ex. casseroles, stuffed shells, chicken cordon bleu) |  165ºF, <1 sec |
| Stuffing containing fish, meat, ratites, and poultry | 165ºF, <1 sec |
| All poultry, including whole cuts and ground (ex. turkey, chicken, duck) | 165ºF, <1 sec |
| Wild game animals | 165ºF, <1 sec |
| Food cooked in microwave | 165ºF, stand for 2 min  |
| Reheated foods for hot holding | 165ºF, 15 sec,held for service at or above 135ºF |