

COOKING

165°F for 15 seconds	Poultry and Foods Containing Poultry; Stuffed Fish, Meat or Pasta; Stuffing containing Fish or Meat; Game Animals and food containing Game Animals															
165°F for 2 minutes	Microwave Cooking for Raw Animal Foods (covered, rotated, or stirred throughout or midway through the cooking process and held for 2 minutes covered)															
158°F for 1 second 155°F for 15 seconds 150°F for 1 minute or 145°F for 3 minutes	Injected Meats; Ground Meats (hamburger or sausage) or Fish; Raw Shell Eggs that are NOT prepared for immediate service (pooled or hot-held)															
145°F for 15 seconds	Raw Shell Eggs prepared for immediate service; Meat and Fish not otherwise specified in this chart															
145°F for 3 minutes 144°F for 5 minutes 142°F for 8 minutes 140°F for 12 minutes 136°F for 32 minutes 134°F for 47 minutes 132°F for 77 minutes 130°F for 121 minutes	Roasts of Beef, Corned Beef, Pork, and Cured Pork <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="3">OVEN COOKING of ROASTS</th> </tr> <tr> <th>Oven Type</th> <th>Roast Weight Less than 10 lbs.</th> <th>Roast Weight More than 10 lbs.</th> </tr> </thead> <tbody> <tr> <td>Still Dry</td> <td>Oven Temperature ≥ 350°F</td> <td>Oven Temperature ≥ 250°F</td> </tr> <tr> <td>Convection</td> <td>Oven Temperature ≥ 325°F</td> <td>Oven Temperature ≥ 250°F</td> </tr> <tr> <td>High Humidity</td> <td>Oven Temperature ≤ 250°F</td> <td>Oven Temperature ≤ 250°F</td> </tr> </tbody> </table>	OVEN COOKING of ROASTS			Oven Type	Roast Weight Less than 10 lbs.	Roast Weight More than 10 lbs.	Still Dry	Oven Temperature ≥ 350°F	Oven Temperature ≥ 250°F	Convection	Oven Temperature ≥ 325°F	Oven Temperature ≥ 250°F	High Humidity	Oven Temperature ≤ 250°F	Oven Temperature ≤ 250°F
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140°F	Potentially hazardous food cooked for hot-holding: fruits, vegetables, and potentially hazardous foods not otherwise listed that will be hot-held.															

COOLING

Cooked potentially hazardous foods shall be cooled:

- (1) within two hours, from 140°F to 70°F; and
- (2) within four hours, from 70°F to 41°F or less*

Food prepared from ingredients at ambient temperature (such as reconstituted foods and canned tuna) shall be cooled:

Within 4 hours to 41°F or less*

**(or 45°F as specified in the Indiana Food Code)*

SUGGESTED COOLING METHODS

- Place food in shallow pans
- Separate foods into smaller portions
- Use rapid cooling equipment
- Stir food in a container placed in an ice water bath
- Use containers that facilitate heat transfer
- Add ice as an ingredient

REHEATING

Potentially hazardous food that is cooked, cooled, and reheated for hot-holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. (If food is reheated in a microwave, all parts of the food must reach a temperature of at least 165°F and be allowed to stand covered for two minutes after reheating.)