MEAT COOKING TEMPERATURES | FOOD CODE FACT SHEET #2

Temperature	Time	Food
63º C - 145º F	15 seconds	Shell eggs for individual order immediate service, fish, lamb, etc., not specified below
68º C - 155º F 66º C - 150º F 63º C - 145º F	15 seconds 1 minute, or 3 minutes	Game Animals, ground or chopped meat and fish; injected meats; eggs in multi-serving batches
54.4º C - 130º F for 55º C - 131º F for 56.1º C - 133º F for 57.2º C - 135º F for 57.8º C - 136º F for 58.9º C - 138º F for 60º C - 140º F for 61.1º C - 142º F for 62.2º C - 144º F for 62.8º C - 145º F for	112 minutes, or 89 minutes, or 56 minutes, or 36 minutes, or 28 minutes, or 18 minutes, or 12 minutes, or 8 minutes, or 5 minutes, or 4 minutes, or	Beef roasts, corned beef, pork, roasted, and cured ham
74º C - 165º F for	15 seconds	Field dressed wild game, poultry. Stuffed fish, meat, pasta, or poultry. Stuffing containing fish, meat or poultry.

OVEN PREHEAT

	<10 lbs	>10 lbs
Still Dry	177º C or 350º F	121º C or 250º F
Convect	163º C or 325º F	121º C or 250º F
High Humidity	121º C or 250º F	121º C or 250º F

Note: When cooking raw animal products in a microwave oven, cover the food, rotate or stir the food during cooking.
Heat to 74º C or 165º F in all parts of the food and allow the food to stand two minutes after cooking.

Tip: Check your Thermometer. Calibrate your metal-stemmed thermometer to make sure it is accurate. If you have a battery operated thermometer or thermocouple, keep a spare battery handy.