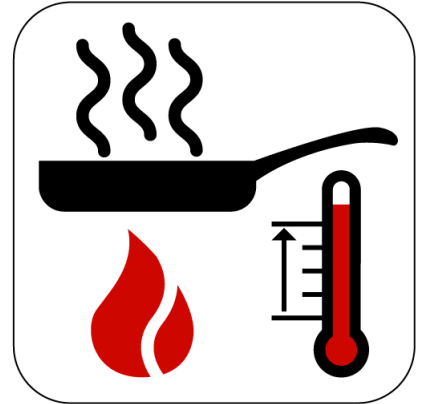


COOKING

Thermometer Use

Proper cooking of potentially hazardous foods is required to reduce illness causing bacteria commonly found in raw animal products to safe levels. During the cooking process, internal temperatures must be verified using a clean and calibrated probe thermometer. The thermometer should be inserted in multiple places including the thickest part of the food and the minimum approved temperature should be maintained for at least 15 seconds.



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Minimum Internal Temperatures

135°F - Ready to Eat Foods for hot holding (Cooked Vegetables, Hot Dogs, etc.)

145°F - Seafood (Fish, Shellfish, Crustaceans)

145°F - Whole Meats (Beef, Pork, Lamb), Eggs for immediate service

155°F - Ground Meats and Fish, Wild Game, Ratites, Eggs for hot holding

165°F - Poultry, Stuffing, Combination Foods

Raw Animal Product Storage

When space is limited in refrigerated storage, raw animal products should be stored (top to bottom) as listed above to avoid cross contamination from raw juices. Raw animal products should never be stored above a ready to eat food. According to the Centers for Disease Control and Prevention (CDC), improper cooking and cross contamination are commonly associated factors in foodborne illness outbreaks.



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