









# Minimum Temperatures for Cooking & Reheating of Hazardous Food

To ensure that all hazardous food products are safe for consumption, an accurate sanitized thermometer must be used to confirm the internal temperature.

<b>Food Products</b>		<b>Minimum internal cooking temperature for 15 seconds</b>	<b>Minimum reheating temperature for 15 seconds</b>
<b>Whole poultry</b>		82°C (180°F)	74°C (165°F)
<b>Poultry products other than whole poultry</b>		74°C (165°F)	74°C (165°F)
<b>Pork and pork products</b>		71°C (160°F)	71°C (160°F)
<b>Ground meat other than poultry</b>		71°C (160°F)	71°C (160°F)
<b>Fish</b>		70°C (158°F)	70°C (158°F)
<b>Other hazardous food (rice, lamb, seafood)</b>		74°C (165°F)	74°C (165°F)

## Don't Forget .....



Sanitize thermometers before each use (e.g.: alcohol wipe)



After cooking/reheating to above temperature, maintain hazardous foods at minimum of 60°C (140°F)

- ✓ Cold hold units (refrigerators) must maintain hazardous food at 4°C (40°F) or colder
- ✓ Freezer units must keep hazardous food at -18°C (0°F) or colder
- ✓ Make sure raw foods are kept away from ready-to-eat foods during storage and handling