



END COOKING TEMPERATURES



135°

15 SECONDS

- FRUITS AND VEGETABLES HOT HELD FOR SERVICE



145°

15 SECONDS

- RAW EGGS FOR IMMEDIATE SERVICE
- FISH
- *INTACT MEAT



155°

17 SECONDS

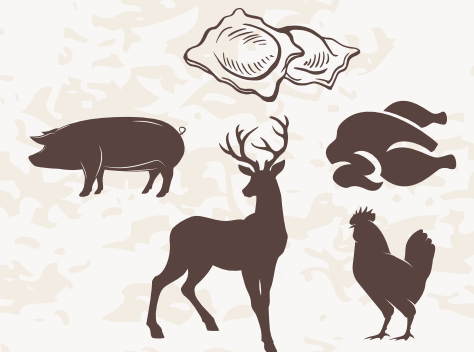
- **COMMUNITED MEAT OR FISH (GROUND MEAT, MIXED MEAT)
- INJECTED MEATS
- MECHANICALLY TENDERIZED MEATS
- RAW EGGS NOT FOR IMMEDIATE SERVICE



165°

1 SECOND
(INSTANTANEOUS)

- POULTRY
- STUFFED FISH, MEAT, PORK, PASTA & POULTRY
- STUFFING CONTAINING FISH, MEAT & POULTRY
- WILD GAME ANIMALS



165°

15 SECONDS

- REHEATED FOODS
- REHEATING IN MICROWAVE (HOLD FOR 2 MINUTES AFTER HEATING)

