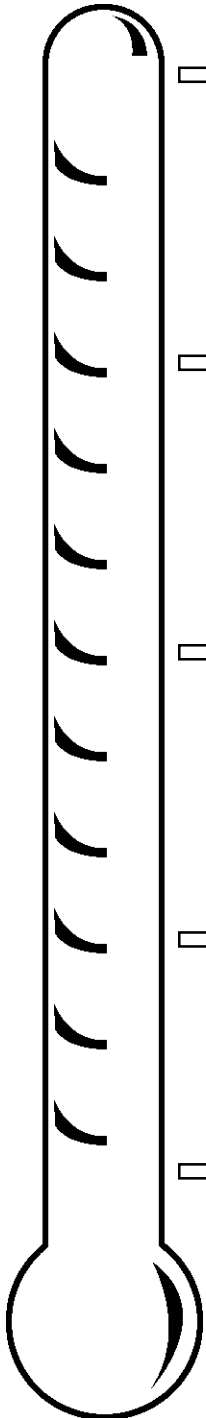


Hot Tips on Temps

Proper Minimum Internal Cooking Temperatures



165°F

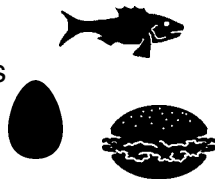
for 15 seconds



Poultry; stuffing containing fish, meat or poultry; stuffed foods; wild game animals; all reheated foods; potentially hazardous food reheated in a microwave; raw animal foods cooked in a microwave

155°F

for 15 seconds

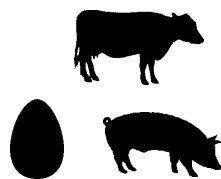


Fish, ground meat, injected meat, eggs prepared prior to consumer order

OR: 150°F for 1 min.
OR: 145°F for 3 min.

145°F

for 15 seconds



Whole cuts of beef, pork, shell eggs, commercially prepared game, exotic animals (ostrich, emu, etc.) or rabbit, eggs for immediate individual consumer order

140°F

for 15 seconds



Fruits and vegetables, hot holding foods

130°F

for 121 minutes



Rare roast beef, corned beef

OR: 132°F, 77 min 140°F, 12 min
134°F, 47 min 142°F, 8 min
136°F, 32 min 144°F, 5 min
138°F, 19 min 145°F, 3 min

Florida Department of Business and Professional Regulation



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