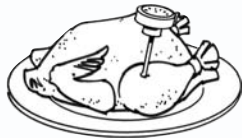


# Cooking and Reheating Temperatures for Hazardous Foods

- An accurate food thermometer is required to measure the internal temperature of hazardous foods.
- The reheating process for hazardous foods should not take more than two hours.



## Whole Poultry

*Cook:* internal temperature of 82°C (180°F) for at least 15 seconds  
*Reheat:* internal temperature of 74°C (165°F) for at least 15 seconds



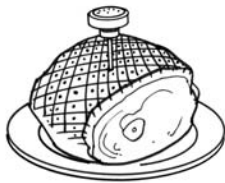
## Chicken pieces, ground poultry and all parts of ground meat that contain poultry

*Cook:* internal temperature of 74°C (165°F) for at least 15 seconds  
*Reheat:* internal temperature of 74°C (165°F) for at least 15 seconds



## Food mixtures containing poultry, eggs, meat, fish or other hazardous foods

*Cook:* internal temperature of 74°C (165°F) for at least 15 seconds in all parts of the mixture  
*Reheat:* internal temperature of 74°C (165°F) for at least 15 seconds in all parts of the mixture



## Pork and pork products

*Cook:* internal temperature of 71°C (160°F) for at least 15 seconds  
*Reheat:* internal temperature of 71°C (160°F) for at least 15 seconds



## Ground meat, other than ground meat containing poultry (e.g., ground beef or pork)

*Cook:* internal temperature of 71°C (160°F) for at least 15 seconds  
*Reheat:* internal temperature of 71°C (160°F) for at least 15 seconds



## Fish

*Cook:* internal temperature of 70°C (158°F) for at least 15 seconds  
*Reheat:* internal temperature of 70°C (158°F) for at least 15 seconds



## Other hazardous foods such as roast beef, lamb or goat

*Cook:* internal temperature of 60°C (140°F) for at least 15 seconds  
*Reheat:* internal temperature of 60°C (140°F) for at least 15 seconds