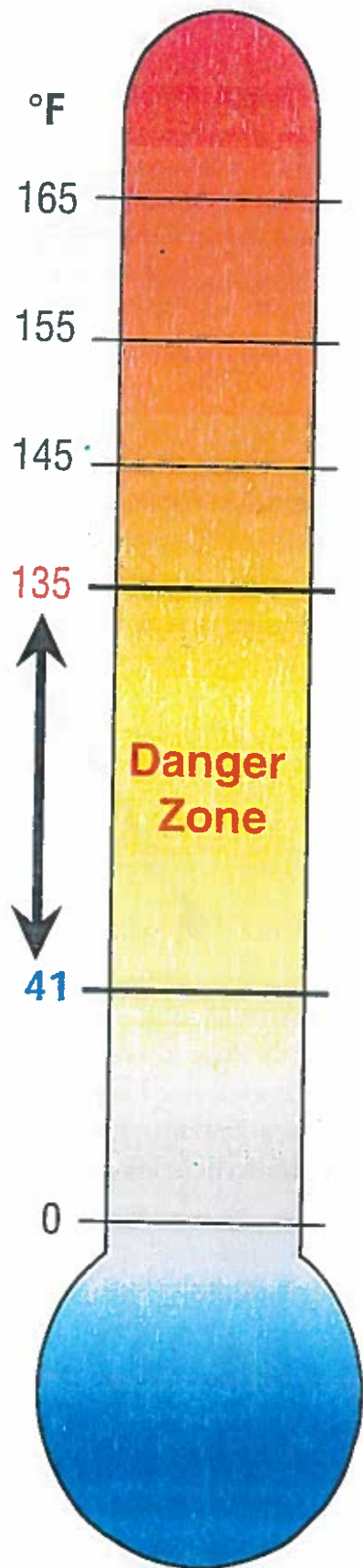


Control Time & Temperature



165°F Reheat for holding within 2 hours

165°F Cook for 15 seconds

- Poultry, stuffed meats, stuffed fish, and stuffed pasta
- Stuffing containing meat, poultry, or fish
- Ground poultry or turkey
- Any animal food cooked in a microwave

155°F Cook for 15 seconds

- Ground meats (beef and pork)
- Injected meats, comminuted fish and meats
- Game meats
- Raw, pooled shell eggs

145°F Cook for 15 seconds

- Fish, seafood, pork, beef (cubes, slices, etc.), veal, lamb, mutton
- Raw shell eggs for a single order

145°F Cook for 4 minutes

- Whole roast beef, whole pork roasts and corned beef roasts

135°F Hold

- All hot foods

135°F to 70°F Cool all foods

- within 2 hours

70°F to 41°F

- within 4 hours

41°F

- Hold all cold food