

# TEMPERATURE GUIDELINES

OHIO ADMINISTRATIVE CODE 37 17-1

## COOKING (RAW FOODS) \*

FOOD	MINIMUM INTERNAL TEMPERATURE	MAINTAIN TEMPERATURE
Beef (ground or injected)	145 °F	3 minutes
	150 °F	1 minute
	155 °F	15 seconds
	158 °F	1 second
Beef (intact)	145 °F	15 seconds
Beef (stuffed)	165 °F	15 seconds
Eggs	145 °F	3 minutes
	150 °F	1 minute
	155 °F	15 seconds
	158 °F	1 second
Fish (ground)	145 °F	3 minutes
	150 °F	1 minute
	155 °F	15 seconds
	158 °F	1 second
Fish (intact)	145 °F	15 seconds
Fish (stuffed)	165 °F	15 seconds
Fruits	135 °F	1 second
Game Animals (ground)	145 °F	3 minutes
	150 °F	1 minute
	155 °F	15 seconds
	158 °F	1 second

FOOD	MINIMUM INTERNAL TEMPERATURE	MAINTAIN TEMPERATURE
Game Animals (intact)	145 °F	15 seconds
Pasta (stuffed)	165 °F	15 seconds
Pork (ground or injected)	145 °F	3 minutes
	150 °F	1 minute
	155 °F	15 seconds
	158 °F	1 second
Pork (intact)	145 °F	15 seconds
Pork (stuffed)	165 °F	15 seconds
Poultry (all types)	165 °F	15 seconds
Ratites	145 °F	3 minutes
	150 °F	1 minute
	155 °F	15 seconds
	158 °F	1 second
Ratites (stuffed)	165 °F	15 seconds
Stuffing (containing fish, beef, pork, poultry, or ratites)	165 °F	15 seconds
Vegetables	135 °F	1 second
<b>*ALL</b> animal foods cooked in a microwave oven	165 °F	15 seconds

ROASTS	MINIMUM OVEN TEMPERATURE		MINIMUM INTERNAL TEMPERATURE	MAINTAIN TEMPERATURE
	Roast less than 10 lbs.	Roast more than 10 lbs.		
Whole Beef Roast Reformed Roast Corned Beef Roast Pork Roast Cured Pork Roast	<u>Still Dry</u>	<u>Still Dry</u>	130 °F	121 minutes
	350 °F	250 °F	132 °F	77 minutes
	<u>Convection</u>	<u>Convection</u>	134 °F	47 minutes
	325 °F	250 °F	136 °F	32 minutes
	<u>High Humidity</u>	<u>High Humidity</u>	138 °F	19 minutes
	250 °F	250 °F	140 °F	12 minutes
			142 °F	8 minutes
			144 °F	5 minutes
		145 °F	3 minutes	

## REHEATING (TO TEMPERATURE WITHIN 2 HOURS)

FOOD DESCRIPTION	MINIMUM INTERNAL TEMPERATURE	MAINTAIN TEMPERATURE
Food that was cooked, cooled, and is being reheated for hot holding	165 °F	15 seconds
Ready-to-eat food (commercially processed, intact, hermetically sealed container)	135 °F	continuously for hot holding
Un sliced roast cooked using above methods	Reheat using roast cooking methods above	

## HOLDING FOR SERVICE (HOT AND COLD)

FOOD DESCRIPTION	REQUIRED TEMPERATURE
All properly cooked or reheated hot foods	135 °F or higher
All cold foods	41 °F or lower
Whole roasts cooked using above methods	130 °F or higher

## COOLING (OF PROPERLY COOKED FOODS)

All cooked potentially hazardous foods must be cooled from 135°F to 70°F within <u>2 hours</u> , and from 135°F to 41°F within a total (including the first 2 hours) of 6 hours.
All potentially hazardous foods prepared from ingredients at room temperature must be cooled to 41°F within 4 hours.