





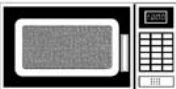


# MINIMUM COOKING TEMPERATURES

## California Health and Safety Code Requires that Certain Foods Reach Specified Minimum Internal Cooking Temperatures, as follows:

(unless individually ordered by the consumer less than thoroughly cooked)

	<p>Poultry; chopped or ground poultry; stuffed fish, meat, poultry, and ratites; pasta stuffed with raw animal foods; stuffing containing fish, meat, poultry, ratites: [Section 114004 (a) (3)]</p>	<p><b>165°F</b> for 15 seconds</p>
	<p>Foods that have been cooked, cooled, and re-heated for hot holding: [Section 114016 (a)]</p>	<p><b>165°F</b> for 15 seconds</p>
	<p>Comminuted (ground) meats and food containing comminuted meats (beef, veal, lamb, pork, approved game animals); ratites (ostrich, rhea, emu); injected meats: [Section 114004 (a) (2)]</p>	<p><b>155°F</b> for 15 seconds (158°F for &lt; 1 second)</p>
	<p>Single pieces of meat (pork, beef, veal, lamb, and approved game animals): [Section 114004 (a) (1)]</p>	<p><b>145°F</b> for 15 seconds</p>
	<p>Fish: Including all seafood, finfish, molluscan shellfish, and crustaceans: [Section 114004 (a) (1)]</p>	<p><b>145°F</b> for 15 seconds</p>
	<p>Raw shell eggs (for immediate service):  Raw shell eggs and foods containing raw eggs (other than immediate service): [Section 114004 (a) (1) and (2)]</p>	<p><b>145°F</b> for 15 seconds  <b>155°F</b> for 15 seconds</p>
	<p>Foods cooked in a microwave oven (covered to retain surface moisture and stirred or rotated to assure even heating. After microwaving, the food must stand for at least 2 minutes to allow temperature equilibrium): [Section 114008]</p>	<p><b>165°F</b> (in all parts of the food)</p>