INTERNAL COOKING TEMPERATURES

or ostrich

INTERNAL TEMPERATUR 155°F (68°C FOR AT LEAST 15 SECONDI TEMPERATURE: AT LEAST 15 SECONDS Whole seafood Ground meat, seafood, Beef, pork, veal, lamb steaks and chops) Injected, marinated, or tenderized meats Roasts (4 minutes) Commercially of the second Eggs that will be Eggs that will ready-to-eat food the est be hot-held Se A the set of the se served immediately for service Fruits, vegerable grains, and legunes, that will be hotheld 1550 1350 NOTE: REFER TO THE FDA FOOD CODE FOR ACCEPTABLE ALTERNATE TEMPERATURES AND COOKING TIMES.

Online Food Safety Training Solutions FOOD HANDLER | FOOD MANAGER | ALCOHOL SERVER

Pou

hatardous toods

more foods like meat

stocks or broths

Dishes made from

oreviously

raoked foods

stuffing made with potentially

Luncken, turkey, duck, fowl)



Corporate Sales: 801.494.1878 info@StateFoodSafety.com

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