### Control Time & Temperature

#### 165°F Reheat for holding within 2 hours
- 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

#### 165°F Cook for 15 seconds
- Ground meats (beef and pork)
- Injected meats, comminuted fish and meats
- Game meats
- Raw, pooled shell eggs

#### 155°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 15 seconds
- Whole roast beef, whole pork roasts and corned beef roasts

#### 145°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

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**Danger Zone**