

Summary Chart for Minimum Cooking Food Temperatures and  
Holding times Required by Chapter 3

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature
Raw eggs prepared for immediate service. Commercially raised game animals and exotic species of game animals. Fish, Pork, and Meat not otherwise specified in this chart.	145 <sup>0</sup> F (63 <sup>0</sup> C)	15 seconds
Raw eggs not prepared for immediate service. Comminuted commercially raised game animals and exotic species of game animals. Comminuted fish and meats injected meats.	158 <sup>0</sup> F (70 <sup>0</sup> C) 155 <sup>0</sup> F (68 <sup>0</sup> C) 150 <sup>0</sup> F (66 <sup>0</sup> C) 145 <sup>0</sup> F (63 <sup>0</sup> C)	< 1 second 15 seconds 1 minute 3 minutes
Poultry. Baluts. Stuffed fish; stuffed meat; stuffed pasta; stuffed ratites. Stuffing containing fish meat, poultry, or ratites. Wild game animals.	165 <sup>0</sup> F (74 <sup>0</sup> C)	15 seconds
Food cooked in a microwave oven.	165 <sup>0</sup> F (74 <sup>0</sup> C)	and hold for 2 minutes after removing from microwave oven

Summary Chart for Minimum Food Temperatures and Holding Times  
Required by Chapter 3 for Reheating Foods for Hot Holding

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature	Maximum Time to Reach Minimum Temperature
3717-1-03.3 (G) (1) & (4). Food that is cooked, cooled, and reheated	165 <sup>0</sup> F (74 <sup>0</sup> C)	15 seconds	2 hours
3717-1-03.3 (G) (2) & (4). Food that is reheated in a microwave oven.	165 <sup>0</sup> F (74 <sup>0</sup> C)	And hold for 2 minutes after reheating	2 hours
3717-1-03.3 (G) (3) & (4). Food that is taken from a commercially processed, hermetically sealed container or intact package	135 <sup>0</sup> F (57 <sup>0</sup> C)		2 hours