

# COOKING TEMPERATURES

Violation #3

HACCP #15

Food Code Sections: 750.180; 750.210; 750.188

## Cooking Potentially Hazardous Foods *Minimum cooking temperatures and times*

Pork, game animals, comminuted fish and meats, injected meats, shell eggs *not* prepared for immediate service

**155°F for 15 seconds**

### Hot Holding

Including fruits and vegetables for hot holding

**155°F**

**135°F**

### Cold Holding

**41°F**

**32°F**

**165°F**

**145°F**

**0°F**

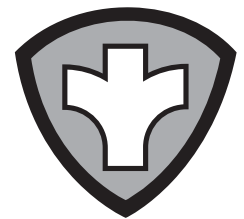
Poultry, stuffed meats, field-dressed wild game animals, stuffed pasta  
Reheating for hot holding

**165°F for 15 seconds**

Fish, meat, shell eggs for immediate service

**145°F for 15 seconds**

***The  
Danger  
Zone***



**Public Health**  
Prevent. Promote. Protect.

**Peoria City/County  
Health Department**

Environmental Health

2116 N. Sheridan Rd.  
Peoria, Illinois 61604  
309/679-6161

environmentalhealth@peoriacounty.org

[www.pcchd.org](http://www.pcchd.org)

- Cooking foods to the proper temperature for a specified time is essential for the control of bacteria present on those foods.