Cooking Potentially Hazardous Foods

Minimum cooking temperatures and times

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

### Hot Holding
- Including fruits and vegetables for hot holding
  - Pork, game animals, comminuted fish and meats, injected meats, shell eggs not prepared for immediate service
  - 155°F for 15 seconds

### Cold Holding
- 41°F
- 32°F
- 0°F

### The Danger Zone
- 165°F
- 155°F
- 145°F
- 135°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

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**Violation #3**

HACCP #15

Food Code Sections: 750.180; 750.210; 750.188

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**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**