



**Summary Chart for Minimum Cooking Food Temperatures and Holding Times
Required by Chapter 511-6-1-.04**

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 or 511-6-1-.04(5)(a)	145°F	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 Mechanically Tenderized Meats	158°F 155°F 150°F 145°F	< 1 second 15 seconds 1 minute 3 minutes
Poultry Baluts Stuffed Fish; Stuffed Meat; Stuffed Pasta; Stuffed Poultry; Stuffed Ratites Stuffing Containing Fish, Meat, Poultry, or Ratites Wild Game Animals	165°F	15 seconds
Food Cooked in A Microwave Oven	165°F and hold for 2 minutes after removing from microwave oven	



**Summary Chart for Minimum Food Temperatures and Holding Times Required
by Chapter 511-6-1 for Reheating Foods for Hot Holding**

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature	Maximum Time to Reach Minimum Temperature
511-6-1-.04(5)(h)1. Food that is cooked, cooled, and reheated.	165°F	15 seconds	2 hours
511-6-1-.04(5)(h)2. Food that is reheated in a microwave oven	165°F	And hold for 2 minutes after reheating	2 hours
511-6-1-.04(5)(h)3. Food that is taken from a commercially processed, hermetically sealed container or intact package for hot holding	135°F	No time specified	2 hours
Roasts: Option A 511-6-1-.04(5)(h)5. Un sliced portions of meat roasts cooked as specified under 511-6-1-.04(5)(h)2.	Same oven parameters and minimum time and temperature conditions as specified under 511-6-1-.04(5)(h)2.	Same oven parameters and minimum time and temperature conditions as specified under 511-6-1-.04(5)(h)2.	Not applicable
Roasts: Option B 511-6-1-.04(5)(h)5. Un sliced portions of meat roasts cooked as specified under 511-6-1-.04(5)(h)2.	165°F	15 seconds	2 hours