

# HOLDING/ COOKING TEMPERATURE REQUIREMENTS

<ul style="list-style-type: none"> <li>➤ Time/temperature controlled for safety raw and ready-to-eat foods for cold-holding</li> </ul>	41°F & Below
<ul style="list-style-type: none"> <li>➤ Time/temperature controlled for safety ready-to-eat foods for hot holding</li> </ul>	135°F & Above
<ul style="list-style-type: none"> <li>➤ Fish, Whole-Muscle Meat, Beef, Veal, Lamb, Pork, and Fresh Shell Eggs that are prepared immediately in response to an order</li> </ul>	145°F/15sec.
<ul style="list-style-type: none"> <li>➤ Ground Meat &amp; Fish</li> <li>➤ Injected Meats (including brined ham and flavor injected roasts)</li> </ul>	155°F/15 sec.
<ul style="list-style-type: none"> <li>➤ Poultry (whole or ground)</li> <li>➤ Stuffed Fish, Meats, Pasta, &amp; Poultry</li> <li>➤ Stuffing Containing Fish, Meat, or Poultry</li> </ul>	165°F/15 sec.
<ul style="list-style-type: none"> <li>➤ Dishes that include time/temperature controlled for safety food that is cooked, cooled, and reheated for hot holding</li> </ul>	165°F/15 sec. Within 2 hours



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