

## Minimum Cooking Times & Temperatures for Temporary Food Facilities

Temperature	Time	Food
135°F (57°C)		Plant Foods (fruit and vegetables)
145°F (63°C)	15 seconds	Shell eggs for individual order, immediate service, fish, seafood, beef, veal, lamb, mutton, etc. not specified below.
155 °F (68°C) 150 °F (66°C) 145 °F (63°C)	15 seconds, or 1 minute, or 3 minutes,	Pork Game animals Ground, chopped meat and fish, injected meats, eggs in multi-service batches
130 °F (54°C) 132 °F (56°C) 134 °F (57°C) 136 °F (58°C) 138 °F (59°C) 140 °F (60°C) 142 °F (61°C) 144 °F (62°C) 145 °F (63°C)	121 minutes, 77 minutes, or 47 minutes, or 32 minutes, or 19 minutes, or 12 minutes, or 8 minutes, or 5 minutes, or 3 minutes	Beef roasts and corned beef <b><u>OR</u></b>
165 °F (74°C)	15 seconds	Poultry, stuffed fish, meat, pasta or poultry, stuffing containing fish, meat, or poultry.
Microwave Cooking		Raw animal foods cooked in a microwave oven shall be:
165 °F (74°C)	Varies	<ul style="list-style-type: none"> <li>• Rotated or stirred throughout or midway during cooking;</li> <li>• Covered to retain surface moisture;</li> <li>• Heated to a temperature of at least 165 °F (74°C) in all parts of the food;</li> <li>• Allowed to stand covered for 2 minutes after cooking.</li> </ul>

McDonough County Health Department  
505 East Jackson  
Macomb, IL 61455  
(309) 837-9951

