JUST COOK IT!

Cooking temperature/time control for safety foods

130°F (54°C) for 112 minutes
Whole meat roasts (beef, corned beef, lamb, pork & cured pork)

(See Georgia Food Service Rule 511-6-1-.04 (5a) (2ii) for temperature/time variations.)

145°F (63°C) for 15 seconds
Whole-muscle, intact cuts of beef & pork; fish; commercially raised game animals; raw shell eggs for immediate service

155°F (68°C) for 15 seconds
Ground meats; injected meats; mechanically tenderized meats; chopped, flaked, ground or minced fish, meat & game animals; emu, ostrich & rhea meat; eggs for hot holding

165°F (74°C) for 15 seconds
Poultry; bird embryos; wild game animals; stuffed fish, meat, pasta, poultry, emu, ostrich & rhea; stuffing containing fish, meat, poultry, emu, ostrich or rhea

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