

For complete information on cooking, cooling or reheating, see [410 IAC 7-24](#).

COOKING

165°F for 15 seconds	Poultry and Foods Containing Poultry; Stuffed Fish, Meat or Pasta; Stuffing containing Fish or Meat; Food containing Game Animals															
165°F for 2 minutes	Microwave Cooking for Raw Animal Foods (covered, rotated, or stirred throughout or midway through the cooking process and held for 2 minutes covered)															
158°F for 1 second 155°F for 15 seconds 150°F for 1 minute or 145°F for 3 minutes	Injected Meats; Comminuted Meats (hamburger or sausage), Fish or game animal; Raw shell Eggs that are NOT prepared for immediate service (pooled or hot-held).															
145°F for 15 seconds	Raw Shell Eggs prepared for immediate service; Meat and Fish not otherwise specified in this chart															
145°F for 4 minutes 144°F for 5 minutes 142°F for 8 minutes 140°F for 12 minutes 138°F for 18 minutes 136°F for 28 minutes 135°F for 36 minutes 130°F for 112 minutes	Roasts of Beef, Corned Beef, Pork, and Cured Pork (For a complete chart, see Sec. 182 of 410 IAC 7-24) <table border="1" style="width: 100%; text-align: center;"> <thead> <tr> <th colspan="3">OVEN COOKING of ROASTS</th> </tr> <tr> <th>Oven Type</th> <th>Roast Weight Less than 10 lbs.</th> <th>Roast Weight More than 10 lbs.</th> </tr> </thead> <tbody> <tr> <td>Still Dry</td> <td>Oven Temperature \geq 350°F</td> <td>Oven Temperature \geq 250°F</td> </tr> <tr> <td>Convection</td> <td>Oven Temperature \geq 325°F</td> <td>Oven Temperature \geq 250°F</td> </tr> <tr> <td>High Humidity</td> <td>Oven Temperature \leq 250°F</td> <td>Oven Temperature \leq 250°F</td> </tr> </tbody> </table>	OVEN COOKING of ROASTS			Oven Type	Roast Weight Less than 10 lbs.	Roast Weight More than 10 lbs.	Still Dry	Oven Temperature \geq 350°F	Oven Temperature \geq 250°F	Convection	Oven Temperature \geq 325°F	Oven Temperature \geq 250°F	High Humidity	Oven Temperature \leq 250°F	Oven Temperature \leq 250°F
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135°F	Potentially hazardous food cooked for hot-holding: fruits, vegetables, and potentially hazardous foods not otherwise listed that will be hot-held.															

COOLING

Cooked potentially hazardous foods shall be cooled:

- (1) within two hours, from 135°F to 70°F; and
- (2) within four hours, from 70°F to 41°F or less*
- (3) The entire cooling process must be completed within six (6) continuous hours.

Food prepared from ingredients at ambient temperature (such as reconstituted foods and canned tuna) shall be cooled:

Within 4 hours to 41°F or less*

* (or 45°F as specified in the Indiana Food Code)

SUGGESTED COOLING METHODS

- Place food in shallow pans
- Separate foods into smaller portions
- Use rapid cooling equipment
- Stir food in a container placed in an ice water bath
- Use containers that facilitate heat transfer
- Add ice as an ingredient

REHEATING

Potentially hazardous food that is cooked, cooled, and reheated for hot-holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. (If food is reheated in a microwave, all parts of the food must reach a temperature of at least 165°F and be allowed to stand covered for two minutes after reheating.)