

Cooking

Potentially Hazardous Food- Time & Temperature

 <p>145 F for 15 seconds</p>	<ul style="list-style-type: none"> ❖ Raw eggs- Immediate service ❖ Fish ❖ Meat- cattle, swine, sheep, goats ❖ Commercially raised Game Animals, Rabbits 	
 <p>155 F for 15 seconds</p>	<ul style="list-style-type: none"> ❖ Ratites- Ostrich, Rhea & Emu ❖ Injected Meats ❖ Mechanically tenderized or injected meats ❖ Raw eggs- hot holding ❖ Comminuted Meat, Fish or Commercially Raised Game Animals 	
 <p>165 F for 15 seconds</p>	<ul style="list-style-type: none"> ❖ Wild Game Animals ❖ Poultry- chicken, turkey, duck, geese, guineas, pheasant, quail ❖ Stuffed fish, meat, pasta, ratites & poultry ❖ Stuffing containing fish, meat, ratites & poultry 	

These cook temperatures satisfy the North Carolina Food Code requirements for potentially hazardous food items.