

Food Safety in Child Care

Recommended Minimum Internal Cooking Temperatures.

Food and Drug Administration (FDA) *Food Code*–2003 recommends cooking food items to these temperatures and holding for at least 15 seconds. Check with state and local health department regulations.

Reference Restaurant Rule 410 IAC 7-24 and Required State Training.

Food Temperature

Eggs	145°F
Seafood	145°F
Beef, roasts (hold 4 minutes)	145°F
Pork	145°F
Ground pork	155°F
Ground beef	155°F
Poultry	165°F
Ground poultry	165°F
Mixed dishes, stuffed pasta, stuffed meats	165°F