

Illinois Minimum Cooking Time and Temperatures

Temperature	Time	Food															
145°F →	15 seconds	Shell eggs for individual order immediate service, fish, seafood, beef , veal, lamb, etc. not specified below															
155°F 150°F 145°F →	15 seconds 1 minute 3 minutes	Pork Game Animals Ground, Chopped Meat and Fish Injected meats Eggs in multi-serving batches															
130°F 132°F 134°F 136°F 138°F 140°F 142°F 144°F 145°F →	121 minutes 77 minutes 47 minutes 32 minutes 19 minutes 12 minutes 8 minutes 5 minutes 3 minutes	Beef Roasts and Corned Beef <table border="1"> <thead> <tr> <th colspan="3">Oven Preheat</th> </tr> <tr> <th></th> <th><10 lbs</th> <th>>10lbs</th> </tr> </thead> <tbody> <tr> <td>Still Dry</td> <td>350°</td> <td>250°</td> </tr> <tr> <td>Convect.</td> <td>325°</td> <td>325°</td> </tr> <tr> <td>High Humidity</td> <td>250°</td> <td>250°</td> </tr> </tbody> </table>	Oven Preheat				<10 lbs	>10lbs	Still Dry	350°	250°	Convect.	325°	325°	High Humidity	250°	250°
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165°F →	15 seconds	Field dressed wild game, poultry, stuffed fish, meat, pasta or poultry, Stuffing containing fish, meat (ground) or poultry															

NOTE: When cooking in a microwave oven, cover the food, rotate or stir the food during cooking, cook to 165°F and allow the food to stand 2 minutes after cooking.

Tip: Check your Thermometer. Calibrate your metal-stemmed thermometer to make sure it is accurate. If you have a battery operated thermometer or thermocouple, keep a spare battery handy