

## 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

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