



# BUTTE-SILVER BOW HEALTH DEPARTMENT

Environmental Health Services, 25 West Front Street, Butte, MT 59701

(406)437-5920

## FOOD TEMPERATURES

**\*THIS FORM IS TO BE KEPT ON SITE AT ALL TIMES OF OPERATION\***

Food Service Establishments – Administrative Rule, Title 37, Chapter 110, Subchapter 2.

### Cooking Temperatures:

Raw animal food such as eggs, fish, poultry, meat, and foods containing these raw animal foods, must be cooked to heat internal parts of food using a calibrated thermometer, for the specified times listed below:

ITEM	TEMPERATURE & TIME
Fish	145° F. for 15 seconds
Beef and pork products (i.e.: roasts, steaks, chops)	145° F. for 15 seconds
Ground beef, pork, fish, exotic game, and injected meats	155° F. for 15 seconds
Shell eggs individually ordered for immediate service	145° F. for 15 seconds
Shell eggs prepared for other than individual order for immediate service	155° F. for 15 seconds
Poultry, wild game, stuffed fish, stuffed meat, stuffed pasts, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites	165° F. for 15 seconds

### Holding Temperatures:

- Foods must be held at < 41° or > 135° at all times.

Listed below are some examples of potentially hazardous foods:

- Milk and milk products
- Sliced melons
- Garlic-in-oil mixtures
- Beef, pork, and lamb
- Poultry
- Shellfish, crustacean
- Fish
- Sprouts and raw seeds
- Baked or boiled potatoes
- Shell eggs
- Soy-protein products, including Tofu
- Cooked beans or other heat-treated plant foods
- Cooked rice

- If using 4-hour time limit as a Food Safety Measure, foods must be discarded after time has elapsed.