

**ILLINOIS MINIMUM
COOKING TIME AND TEMPERATURES**

TEMPERATURE	TIME	FOOD																								
145°F for	15 seconds	Shell eggs for individual order Immediate service, fish, seafood, Beef, veal, lamb, etc., not specified Below																								
155°F for 150°F for 145°F for	15 seconds, or 1 minute, or 3 minutes,	Pork Game animals Ground, chopped meat and fish Injected meats Eggs in multi-serving batches																								
130°F for 132°F for 134°F for 136°F for 138°F for 140°F for 142°F for 144°F for 145°F for	121 minutes, or 77 minutes, or 47 minutes, or 32 minutes, or 19 minutes, or 12 minutes, or 8 minutes, or 5 minutes, or 3 minutes, or	Beef roasts and corned beef ----- OVEN PREHEAT ----- <table style="width: 100%; border-collapse: collapse;"> <tr> <td></td> <td style="text-align: center;"><10 lbs</td> <td style="text-align: center;">>10 lbs</td> </tr> <tr> <td style="text-align: center;">Still</td> <td style="text-align: center;">350oF</td> <td style="text-align: center;">250oF</td> </tr> <tr> <td style="text-align: center;">Dry</td> <td></td> <td></td> </tr> <tr> <td colspan="3">-----</td> </tr> <tr> <td style="text-align: center;">Convect.</td> <td style="text-align: center;">325oF</td> <td style="text-align: center;">325oF</td> </tr> <tr> <td colspan="3">-----</td> </tr> <tr> <td style="text-align: center;">High</td> <td style="text-align: center;">250oF</td> <td style="text-align: center;">250oF</td> </tr> <tr> <td style="text-align: center;">Humidity</td> <td></td> <td></td> </tr> </table>		<10 lbs	>10 lbs	Still	350oF	250oF	Dry			-----			Convect.	325oF	325oF	-----			High	250oF	250oF	Humidity		
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165°F for	15 seconds	Field dressed wild game, poultry Stuffed fish, meat, pasta or poultry Stuffing containing fish, meat or Poultry																								

NOTE: When cooking in a microwave oven, cover the food, rotate or stir the food during cooking, add 25°F to the required cooking temperature and allow the food to stand two 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.