



Ready to Eat (RTE) foods that are re-heated for hot holding must be cooked to 165 degrees in 2 hours or less. If RTE food is re-heated for immediate service, it can be served at any temperature.

- See Food Code for alternative cooking temperatures and times.
- Service of wild game animals must be approved by your local Health Department.
- Raw shell eggs cannot be prepared in advance for highly susceptible populations.