

Figure: 25 TAC §221.14(c)(10)(B)(ii)

Time-Temperature Combinations for Poultry Products to Achieve Lethality

Dwell times for given temperatures and fat levels that are needed to obtain a 7-Log reduction of *Salmonella* in poultry products. Temperatures stated are the minimum internal temperatures that must be met in all parts of the poultry product for the total dwell time listed.

Figure: 25 TAC §221.14(b)(11)(B)(ii)

Internal Temperature	Time
145° F and up	instantly
144° F	5 minutes
143° F	6 minutes
142° F	8 minutes
141° F	10 minutes
140° F	12 minutes
139° F	15 minutes
138° F	19 minutes
137° F	24 minutes
136° F	32 minutes
135° F	37 minutes
134° F	47 minutes
133° F	62 minutes
132° F	77 minutes
131° F	97 minutes
130° F	121 minutes