

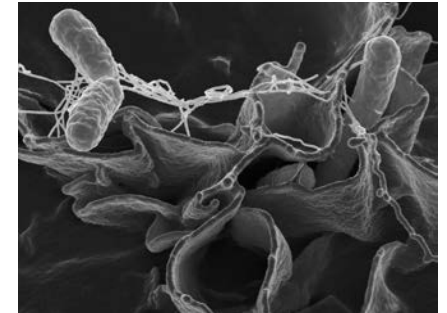
Salmonella Reduction Table: Temperature + Duration for Food Safety

°C	°F	TIME
52	125.6	5h 14m
52.2	126	4h 46m
52.8	127	3h 48m
53	127.4	3h 28m
53.3	128	3h 1m
53.9	129	2h 24m
54	129.2	2h 17m
54.4	130	1h 54m
55	131	1h 31m
55.6	132	1h 12m
56	132.8	1h
56.1	133	57m 31s
56.7	134	45m 44s
57	134.6	39m 51s
57.2	135	36m 22s
57.8	136	28m 55s
58	136.4	26m 23s
58.3	137	23m

°C	°F	TIME
58.9	138	18m 17s
59	138.2	17m 28s
59.4	139	14m 32s
60	140	11m 34s
60.6	141	9m 12s
61	141.8	7m 39s
61.1	142	7m 19s
61.7	143	5m 49s
62	143.6	5m 4s
62.2	144	4m 37s
62.8	145	3m 41s
63	145.4	3m 21s
63.3	146	2m 55s
63.9	147	2m 19s
64	147.2	2m 13s
64.4	148	1m 51s
65	149	1m 28s
65.6	150	1m 10s

°C	°F	TIME
66	150.8	58s
66.7	152	44s
67	152.6	39s
67.8	154	28s
68	154.4	26s
68.9	156	18s
70	158	11s
71.1	160	7.1s
72.2	162	4.5s
75	167	1.4s
76.7	170	0.7s
77	170.6	0.6s
79.4	175	0.23s
80	176	0.18s
82.2	180	0.07s
85	185	0.02s

Times are given in hours (h), minutes (m), and seconds (s).



Salmonella

Temp. + Time to Pasteurization

The table here represents the temperatures, and time held at each corresponding temperature, necessary to kill *Salmonella* in poultry, beef and pork. Temperatures are measured from the center, core of the food. Time is calculated once the core temperature has been reached.

Use an Accurate Thermometer

An accurate thermometer is necessary. When in doubt, hold at the chosen temperature for longer than time indicated.

6.5D Thermal Death Curve

FDA cooking recommendations for fresh food are set to reach a reduction level of 6.5D (where D stands for “decimal,” or factor of 10), which corresponds to killing 99.99997% of the pathogens present.

Myhrvold, Nathan, and Chris Young. “Extended and Simplified 6.5D Salmonella Reduction Table.” In *Modernist Cuisine: The Art and Science of Cooking*, 193. 1st ed. Vol. 1. Bellevue, Wash.: Cooking Lab, 2011.