



- Poultry (Chicken, Turkey, Duck, etc.) 
- Stuffed Meats, Stuffed Pasta, Stuffing Containing Meat
- Bulk REHEATED Foods
- Microwave Cooked Foods 

165°F



- Roasts (Beef, Pork & Corned Beef)

160°F



- Ground Beef & Ground Meats

155°F



- Eggs (for immediate service)
- Whole Muscle Steak, Pork
- Seafood, Fish

145°F

- Cooked Fruits and Vegetables
- Hot Holding Temperature
- Ready-to-Eat Foods



135°F

Taken from a commercially processed, hermetically sealed container.
(Ex: Cans of soup, hot dogs, pre-packaged shredded chicken, etc.)



Bacteria grows rapidly in the DANGER ZONE!

Remember to minimize time foods spend in the danger zone:

- ✓ Prepare cold held foods in small quantities.
- ✓ Keep Temperature Logs
- ✗ Do not cool foods at room temperature.
- ✗ Do not thaw foods at room temperature.



41°F
COLD HOLDING

COOKING TEMPERATURES



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