

Important Temperatures



Cooking Temperature for pork and ground meat.

165°F

Reheat Temperature & Cooking Temperature for poultry.

155°F

Hot Holding — hot foods must be maintained at 135°F or higher to inhibit growth of disease causing microbes.

145°F

Cooking Temperature for beef, fish and eggs for immediate consumption.

135°F



Danger Zone — food that is kept between 41°F and 135°F will grow disease causing microbes.

Danger Zone



Cold Holding — cold foods must be maintained at 41°F or lower to inhibit growth of disease-causing microbes.

41°F



Freezing — frozen foods should stay frozen and hard to the touch. Look for evidence of thawing and refreezing.

32°F

