

SAFE FOOD TEMPERATURES



Use an accurate, calibrated, sanitized thermometer when measuring food temperatures.

41°F. OR BELOW – Cold Holding TCS foods

135°F. – Hot Holding TCS foods

145°F. – Raw shell eggs, beef, fish, pork

155°F – Ground meat and fish, injected meats

165°F – Poultry, ground poultry, stuffed and stuffing with meat/fish/poultry/pasta; microwave cooking and reheating foods

2/21/21