



**Avoid Foodborne Illness-Avoid the Danger Zone:** Bacteria will grow very quickly on foods held in the danger zone. The danger zone is above 41°F and below 135°F. Bacteria on foods can cause illness or death. Protect your customers by checking food temperatures often.

**Minimum Cooking Temperatures of Food (internal temperatures)**

Poultry and foods containing poultry	165° F
Stuffed fish, meats, or poultry	165° F
Grounds meats (i.e. hamburger)	155° F
Eggs (to be hot held)	155° F
Fish	145° F
Single pieces of meat	145° F
Eggs (cooked to order)	145° F
All other potentially hazardous foods (i.e. cooked vegetables)	140° F



Use a probe thermometer to check food temperatures

**Reheating Temperature for PHFs: 165° F**

**Hot Holding Temperature for PHFs: 135° F**

**Cold Holding Temperature for PHFs: 41° F\***



\*During operating hours of a Temporary Food Facility, a serving line, or a salad bar PHFs may be held at a temperature not to exceed 45° F for up to 12 hours in any 24 hour period. At the end of the operating day any PHFs held at 45° F must be discarded.

\*Raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, and PHFs held for sampling at Certified Farmers' Markets may be cold held at 45° F.