

TEMPERATURES

**KEEP FOOD OUT OF THE DANGER ZONE
41° F - 135° F**

Holding and cooking temperatures, both hot and cold, must be monitored with a metal-stem thermometer. Your thermometer should be capable of checking both hot and cold temperatures.

KEEP COLD FOODS 41° F OR BELOW

KEEP HOT FOODS 135° F OR HIGHER

COOK FOODS TO THE FOLLOWING:

POULTRY > 165° F

BEEF & PORK > 155° F

FISH AND EGGS >145° F

COMMERCIALY PROCESSED READY TO EAT FOODS
FRUITS AND VEGETABLES >135° F

REHEAT ANY FOODS > 165° F