

COOKING TEMPERATURES



- Poultry (chicken, duck, turkey, etc.)
- Reheated Foods
- Stuffed meats, seafood, or pasta
- Stuffing containing meat
- Microwave cooked foods



165°F



- Roasts (Beef, Pork, and Corned Beef)

160°F



- Ground Beef and Ground Meats
- Eggs prepared for hot holding

155°F



- Eggs (for immediate service)
- Whole muscle Steak and Pork
- Fish and Seafood

145°F



- Fruits and vegetables
- Ready-to-eat foods (cans of soup, hot dogs, pre-made shredded chicken)
- Also the **Hot Holding Temperature**

135°F

Bacteria grow rapidly in the temperature danger zone!

Minimize the time that food spends in the danger zone:

- ✓ Prepare foods in small amounts
- ✓ Record temperatures using a temperature log
- ✗ Do not cool foods at room temperature
- ✗ Do not thaw foods at room temperature

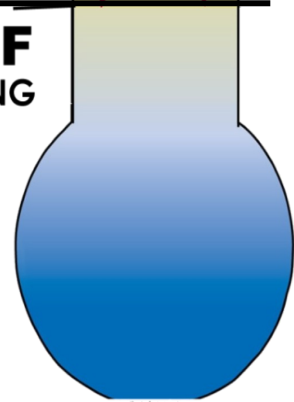


Cold Holding:

Any TCS foods that are not either cooking or in hot-holding, must be maintained at or below 41°F.

Foods should be stored in refrigeration in mirrored order to cooking temperatures above (eg. Cooked vegetables on top shelf, raw chicken on bottom shelf)

41°F
COLD HOLDING



OAC 3717-1-3.3

