# **Temperature Rules!** Cooking for Food Service

#### $165 \ ^{o}F \ \ (15 \ seconds^*)$

- Poultry chicken, turkey whole, parts or ground
- Soups, stews, dressing, casseroles, mixed dishes
- Stuffed meat, poultry, fish and pasta
- Leftovers (to reheat)
- Food, covered, cooked in microwave oven (hold covered for **2 minutes** after removal)

## $155 \ ^{o}F \ \ (15 \ seconds)$

- Hamburger, meatloaf and other ground meats; ground fish
- Fresh shell eggs- cooked and held for service (such as scrambled)

### $145 \ ^{o}F \ \ (\text{15 seconds})$

- Beef, corned beef, pork, ham roasts (hold **4 minutes**)
- Beef, lamb, veal, pork steaks or chops
- Fish, shellfish
- Fresh shell eggs broken, cooked and served immediately)

### $135 \ ^{\circ}F$ (15 seconds)

- Precooked, processed commodity foods (items containing meat, cheese, eggs)
- Ready-to-eat, canned foods and foods from intact packages (such as frozen soups or hot dogs, from a commercial processor)
- Ham, other roasts processed, fully-cooked (to reheat)
- Fruits and Vegetables that are cooked

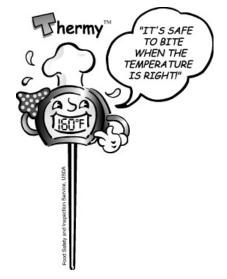
#### 41 °F or below

• Correct holding temperature of potentially hazardous foods (cold)

\* Hold at specified temperature or above for 15 seconds unless otherwise stated.

# The Temperature Danger Zone: $41^{\circ}$ - $135^{\circ}$





Hold all hot food at 135 °F or above after cooking