Temperature Rules! Cooking for Food Service

165 °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 °F (15 seconds)
- Hamburger, meatloaf and other ground meats; ground fish
- Fresh shell eggs- cooked and held for service (such as scrambled)

145 °F (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 °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° - 135°

USDA
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