

INTERNAL FOOD TEMPERATURES

COOKING



165°F Poultry, poultry stuffing, stuffed meats



155°F Ground beef and pork, processed fish



145°F Pork products, whole fish, fish fillets



135°F All other potentially hazardous food

RE-HEATING

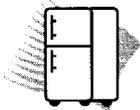


165°F All potentially hazardous foods, quickly

HOLDING



135°F or above for all HOT food



41°F or below for all COLD food

COOLING



Cool to **70°F** or below within two hours
then to **41°F** or below within four hours