

## Critical Food Temperatures

Food must be cooked to the following temperature:

Beef, Pork, Fish, Lamb, Eggs	145 F
Ground meats	155 F
Poultry, Stuffed meat, Stuffed pasta	165 F
Microwaved food	165 F
Reheated food/Leftovers	165 F
Hot Holding	135 F

### **Danger Zone**

**Foods should not be at temps between 135F and 41F except during heating or cooling.**

Cold Holding	41 F
--------------	------

There is to be no thawing of frozen foods at room temperature and no cooling of hot foods to room temperature before refrigerating.