INTERNAL FOOD TEMPERATURES

COOKING

165°F Poultry (chicken, turkey), Stuffing

155°F Ground Meat (beef, pork, taco meat, sloppy joes), Fish (pre-formed patties)

145°F Pork, Ribs, Fish (fillets or whole fish), Sausage Links/Brats (raw)

135°F All other potentially hazardous food (*PHF)

such as Beans, Potatoes, Vegetables, Rice, Hot Dogs

REHEATING

165°F Quickly bring all PHF to this temperature

HOLDING

135°F or above Hot Food 41°F or below Cold Food

RAPID COOLING

70°F or below Cool all hot PHF to this temperature within 2 hours

41°F or below Cool to this temperature within 4 hours after reaching 70°F

*Potentially Hazardous Food (PHF) must be kept under temperature control at all times.

Examples of common foods that are considered potentially hazardous include:

Milk and Milk Products (shredded cheese, sour cream, whipped butter), Meat (raw and cooked), Fish, Poultry, Eggs, Heated Vegetables/Beans/Fruit, Cut Melons, Raw Seed Sprouts. Food containing any of the items listed above or other food that is not listed may also be considered PHF. Contact the Health Department if you have questions about the temperature requirements for the food you will be serving.

FOOD TEMPERATURE CHART

PROPER TEMP.	FOOD PRODUCT	TIME/ TEMP.	TIME/ TEMP.	TIME/ TEMP.	TIME/ TEMP.	INITIALS

Complete the temperature chart during the temporary food event and save records for 3-4 weeks.