### Prevent Cross Contamination

► Store Foods Properly ◄

### Proper Holding Temperatures

► Keep It Hot—Keep It Cold ◄

<table>
<thead>
<tr>
<th>Ready to Eat Foods</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Holding</td>
<td>41°F or below</td>
</tr>
<tr>
<td>Hot Holding</td>
<td>135°F or above</td>
</tr>
</tbody>
</table>

| Cooked Vegetables          | 135°F    |
| Cooked Fruits              | 135°F    |

Reheating

165°F for 15 seconds within 2 hours

Cooling

From 135°F to 70°F in 2 hours, then From 70°F to 41°F in an additional 4 hours

### Proper Cooking Temperatures

#### Fish, Seafood, Eggs

145°F for 15 seconds

#### Beef Roasts, Pork Roasts, Ham

- 10# 130°F for 112 minutes
- 10# 140°F for 12 minutes
Minimum oven temperature of 250°F

#### Ground Pork, Ground Beef

155°F for 15 seconds

#### Chicken, Poultry, Stuffed Meats

165°F for 15 seconds