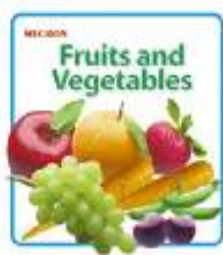


Prevent Cross Contamination

► Store Foods Properly ◀



Ready To
Eat Foods



Proper Holding Temperatures

► Keep It Hot—Keep It Cold ◀

Ready to Eat Foods

Cold Holding 41°F or below

Hot Holding 135°F or above

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



Raw Fish or Seafood

Raw Beef



Beef Roasts, Pork Roasts, Ham

➤ 10# 130°F for 112 minutes

➤ 10# 140°F for 12 minutes

Minimum oven temperature of 250°F



Raw Pork

Ground Pork, Ground Beef

155°F for 15 seconds



Raw Chicken or Poultry

Chicken, Poultry, Stuffed Meats

165°F for 15 seconds