

# Critical Temperatures

for Potentially Hazardous Foods [PHF (TCS)]

165°F / 74°C

- Reheat of PHF (TCS) made on site for hot holding
- Poultry
- Stuffed foods

155°F / 68°C

- Tenderized/injected and ground meats
- Raw shell eggs for hot holding

145°F / 63°C

- Whole muscle meat and pork\*
  - Fish and Seafood
  - Raw shell eggs for immediate service
- \*Roasts can be cooked to 130°F/54.4°C for 112 minutes or per roast cook chart

135°F / 57°C

- Fruits, vegetables and grains cooked for hot holding
- Reheat of manufactured PHF (TCS)
- Hot holding

**DANGER ZONE!**

- Between 41°F/5°C and 135°F/57°C

41°F / 5°C (or below)

- Cold Holding
- Frozen food must be maintained frozen solid

