PROPER COOKING TEMPERATURES

GROUND PORK AND BEEF → 155°
HOLDING TEMPERATURE FOR HOT FOODS → 135°
HOLDING TEMPERATURE FOR COLD FOODS → 41°
32°
0°

165° ←
145° ←

POULTRY, STUFFED MEATS, AND LEFTOVERS
BEEF, PORK, LAMB, FISH, AND SEAFOOD

THE DANGER ZONE!
• Bacteria grows quickly
• Keep food out of this range

FREEZING
Some bacteria may survive, but growth does not occur.
Freezers should be set at 0°