**Required Cooking and Holding Temperatures**

165°F *(for 15 seconds)* - All poultry (chicken and turkey)
   - Stuffed meats, poultry, pasta, fish
   - Stuffing containing fish, meat, or poultry
   - Reheated foods (leftovers or foods cooked ahead of time)
   - Foods cooked in a microwave

155°F *(for 15 seconds)* - Ground meat or fish (hamburger and sausage)
   - Eggs cooked for hot holding
   - Injected meats

145°F *(for 15 seconds)* - Seafood, Beef, Pork, Eggs cooked for immediate service

135°F *(for 15 seconds)* - Fruits and vegetables being cooked
   - Foods taken from a commercially processed, hermetically sealed container

**HOT FOODS MUST BE HELD AT OR ABOVE 135°F**

135°F – 41°F TEMPERATURE “DANGER ZONE”

**DO NOT HOLD FOODS IN THIS TEMPERATURE RANGE**

41°F - Maximum temperature for all coolers holding potentially hazardous foods.

**COLD FOODS MUST BE HELD AT OR BELOW 41°F**

*From Ohio Administrative Code Chapter 3717-1*