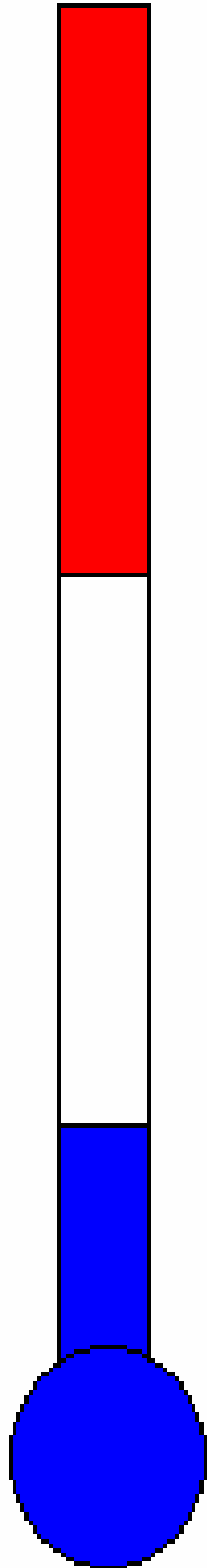


Required Cooking and Holding Temperatures*



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