Temperature Requirements
For Time/Temperature Control for Safety Food

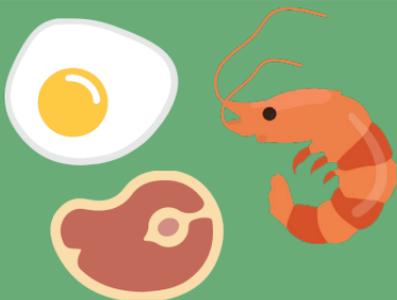**ES** Environmental Services Department

Cook Poultry & Stuffed Food

165°F
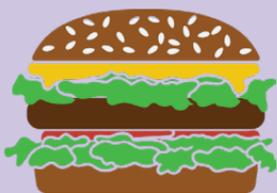
Cook Ground Beef/Pork/Fish

155°F

Cook Beef/ Pork/Seafood

145°F

Keep Hot Foods Above

135°F

Danger Zone
—
Bacteria Grow Quickly

DANGER

!

41°F

Keep Cold Foods Below

MILK