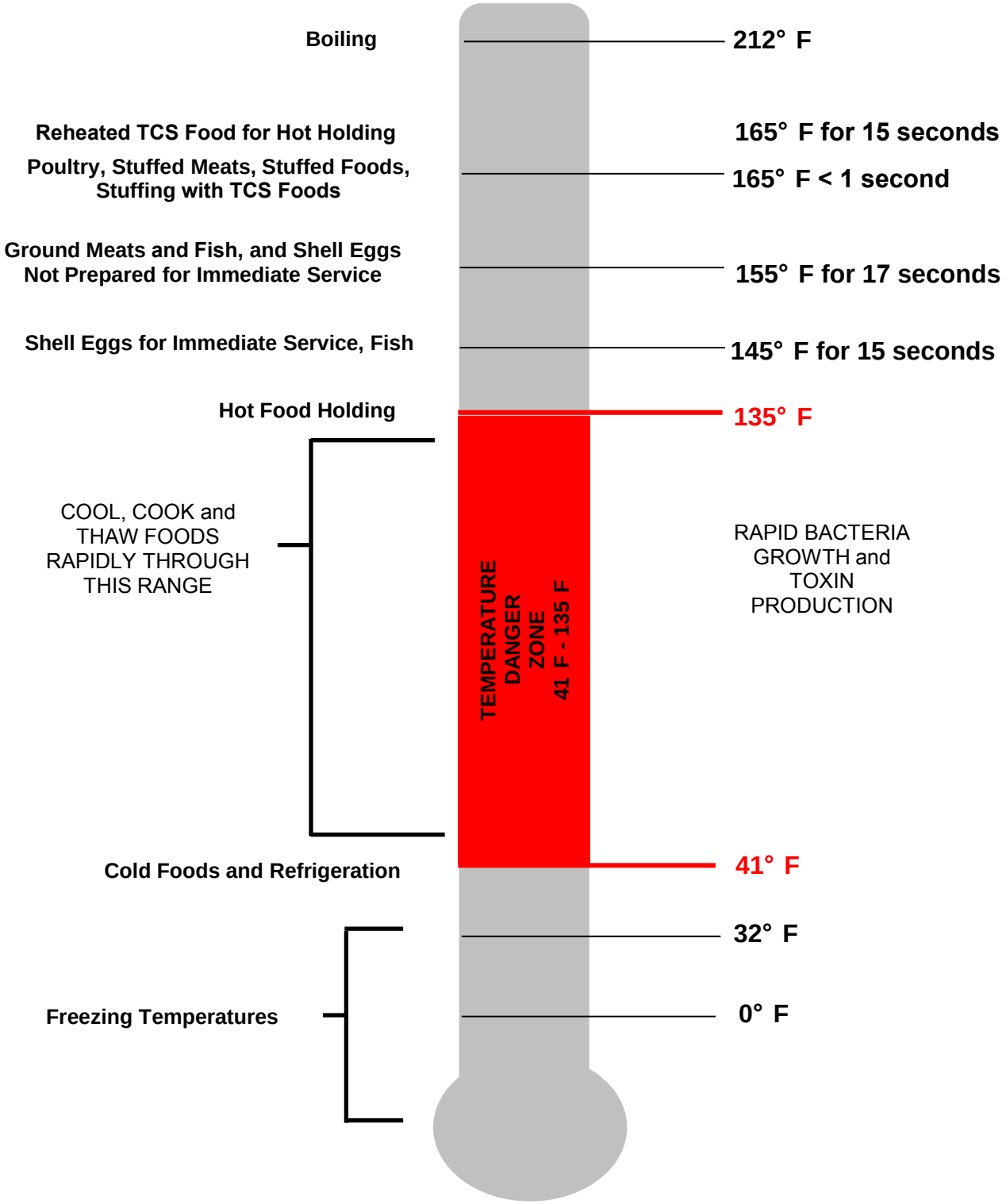
Boiling
212° F
Reheated TCS Food for Hot Holding
165° F for 15 seconds
Poultry, Stuffed Meats, Stuffed Foods, Stuffing with TCS Foods
165° F < 1 second
Ground Meats and Fish, and Shell Eggs Not Prepared for Immediate Service
155° F for 17 seconds
Shell Eggs for Immediate Service, Fish
145° F for 15 seconds
Hot Food Holding
135° F
COOL, COOK and THAW FOODS RAPIDLY THROUGH THIS RANGE
TEMPERATURE DANGER ZONE 41 F - 135 F
RAPID BACTERIA GROWTH and TOXIN PRODUCTION
Cold Foods and Refrigeration
41° F
32° F
Freezing Temperatures
0° F