



POTENTIALLY HAZARDOUS FOOD TEMPERATURE CHART

Environmental Health 410-758-2281

MINIMUM REQUIRED INTERNAL FOOD TEMPERATURES

COLD HOLDING

Refrigerated Foods

41 °F or colder

Frozen Foods

-0 °F or colder

COOKING

(All temperatures to be maintained for a minimum of 15 seconds)

Poultry & Stuffed Meat

chicken, turkey, duck, etc.



165 °F

Ground Meat Products

(e.g. hamburger, hot dog)



155 °F

Pork / Pork Products



145 °F

Fish & Seafood



145 °F

Other Potentially Hazardous Foods

Shell eggs, intact beef, lamb, rice, etc.



145 °F

REHEATING

(All temperatures to be maintained for a minimum of 15 seconds)

Prior to hot holding, potentially hazardous foods must be reheated within a 2 hour period:

- To at least **165°F** for foods that have been cooked and cooled
- To at least **135°F** for ready-to-eat foods taken from a commercially processed/hermetically sealed container or from a food processing plant.

HOT HOLDING

- After cooking, all hazardous foods must be held at a minimum **135°F** until service.

COOLING

Potentially hazardous foods are cooled:

- From 135°F - 70°F within 2 hours
- From 70°F - 41°F within 4 hours