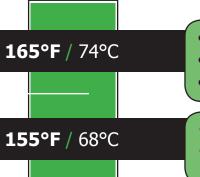
Critical Temperatures

for Potentially Hazardous Foods [PHF (TCS)]





- Reheat of PHF (TCS) made on site for hot holding
- Poultry
- Stuffed foods
- Tenderized/injected and ground meats
- Raw shell eggs for hot holding

145°F / 63°C

- Whole muscle meat*
- Fish and seafood
- Raw shell eggs for immediate service

*Roasts can be cooked to 130°F / 54.4°C for 112 minutes or per roast cook chart (See Appendix C of 2010 Food Regulations)

135°F / 57°C

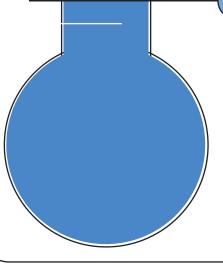
- Fruits, vegetables and grains cooked for hot holding
- Reheat of manufactured PHF (TCS)
- Hot holding

DANGER ZONE!

• Between 41°F / 5°C and 135°F / 57°C

41°F / 5°C (or below)

- Cold holding
- Frozen food must be maintained frozen solid





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