Critical Temperatures

for Potentially Hazardous Foods [PHF (TCS)]

165°F

- Reheat of PHF (TCS) made on site for hot holding
- Poultry
- Stuffed foods

155°F

- Tenderized/injected and ground meats
- Raw shell eggs for hot holding

145°F

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

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

135°F

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

DANGER ZONE!

- Between 41°F and 135°F

41°F (or below)

- Cold holding
- Frozen food must be maintained frozen solid

Southern Nevada Health District

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