**Temperatures for FOOD SAFETY**

### Food Handling and Storage

**165°F**
- Raw animal-based food cooked in a microwave (within 2 hours, covered, and held for 2 minutes minimum after cooking)
- Food previously served, cooled, and then reheated (within 2 hours)
- Poultry
- Stuffed foods

**155°F**
- Cooked ground meats
- Cooked eggs (for hot holding)

**145°F**
- Steaks (whole-muscle intact)
- Roasts (held for 4 minutes minimum)
- Cooked pork, ham, and bacon
- Cooked eggs (prepared for immediate service)

**135°F**
- Minimum temperature for holding hot food
- Minimum temperature for ready-to-eat food reheating (commercially processed – intact packaging)
- Fruits and vegetables
- Rice, pasta, and legumes

**0°F**
- Maximum temperature for storage or display of frozen food

**41°F**
- At or below temperature for storage or display of cold food (must be cooled to this temp within 4 hours)
- Maximum temperature for thawing frozen food

**45°F**
- Maximum temperature for raw shell eggs

**50°F–70°F**
- Dry storage

### DANGER ZONE
**41°F–135°F**
Rapid Bacteria Growth Zone

### Tableware and Utensil Sanitation

**194°F**
- Maximum rinse temperature for hot water sanitation in mechanical dishmachines

**180°F**
- Minimum rinse temperature for hot water sanitation in mechanical dishmachines

**160°F–150°F**
- Wash temperature for heat sanitizing in mechanical dishmachines (heating for 3 minutes at 170°F)

**120°F**
- Minimum temperature for washing and chemical sanitization for any dishmachine

**110°F**
- Washing and closing temperature for manual warewashing

---

Local regulations may vary.

Sources: ServSafe® Food Certification Course Book – Educational Foundation of the National Restaurant Association, 2008

2009 Federal Food Code

GFS
gordon food service

*Unless otherwise specified, all temperatures must be held for a minimum of 16 seconds.*