INTERNAL FOOD TEMPERATURES

COOKING

165°F  Poultry, poultry stuffing, stuffed meats

155°F  Ground beef and pork, processed fish

145°F  Pork products, whole fish, fish fillets

135°F  All other potentially hazardous food

RE-HEATING

165°F  All potentially hazardous foods, quickly

HOLDING

135°F  or above for all HOT food

41°F  or below for all COLD food

COOLING

Cool to 70°F or below within two hours then to 41°F or below within four hours