



COOK ALL POULTRY TO 165° F FOR 15 SECONDS
REHEAT ALL MULTISERVING FOODS FOR HOT
HOLDING TO 165° F PRIOR TO SERVING

COOK ALL GROUND BEEF AND GROUND PORK TO
155° F FOR 15 SECONDS.

COOK EGGS, BEEF, PORK, FISH AND ALL OTHER
WHOLE MUSCLE MEATS TO 145° F FOR 15
SECONDS.

HOLD ALL HOT FOODS AT 135° F

DANGER ZONE, HOLD FOODS AT THIS
TEMPERATURE FOR NOT MORE THAN 4
HOURS WITHOUT COUNTY APPROVAL

FOR REFRIGERATORS MAINTAINING 45° F, FOODS
MAY BE HELD FOR NO MORE THAN 4 DAYS

FOR REFRIGERATORS MAINTAINING 41° F OR
BELOW, FOODS MAY BE HELD FOR NO MORE
THAN 7 DAYS

