

Food Temperatures

Monitor internal food temperatures with a probe thermometer

Cold holding of potentially hazardous food (i.e. refrigeration, display, transportation)	4°C (40°F) or less Frozen food – kept in a frozen state until sold or prepared for use
Thawing	Under refrigeration 4°C (40°F) or less, or under fresh cold running water, or in the microwave – cook immediately after thawing
Hot Holding	60°C (140°F) or greater
Cooling	60°C (140°F) to 20°C (68°F) within 2 hours, and 20°C (68°F) to 4°C (40°F) within 4 hours

Food	Cooking All temperatures to be maintained for at least 15 seconds	Reheating Reheat to the following temperature or greater within 2 hours
Whole poultry	82°C (180°F)	74°C (165°F)
Poultry, other than whole poultry, ground poultry	74°C (165°F)	74°C (165°F)
Food mixtures containing poultry, egg, meat, fish or other hazardous food	74°C (165°F)	74°C (165°F)
Seafood	74°C (165°F)	74°C (165°F)
Pork, pork products, ground meat other than ground poultry	71°C (160°F)	71°C (160°F)
Fish	70°C (158°F)	70°C (158°F)