

Metro Public Health Dept

FOOD TEMPERATURE REQUIREMENTS

212°F BOILING POINT OF WATER

165°F TEMPERATURE FOR RE-HEATING FOODS

165°F COOKING TEMPERATURE FOR POULTRY

155°F COOKING TEMPERATURE FOR GROUND BEEF AND PORK

■145°F COOKING TEMPERATURE FOR SEAFOOD, FISH, EGGS AND WHOLE BEEF & PORK

135°F MINIMUM TEMPERATURE FOR HOT HOLDING

TEMPERATURE DANGER ZONE

ANY TEMPERATURE BETWEEN

 $41^{0}F - 135^{0}F$

WILL SUPPORT BACTERIAL GROWTH
(MICRO-ORGANISMS)

41°F MAXIMUM TEMPERATURE FOR KEEPING FOODS COLD

■38°F TEMPERATURE FOR HOLDING FRESH OYSTERS AND SEAFOOD

■32°F FREEZING POINT OF WATER

o^oF TEMPERATURE FOR STORAGE OF FROZEN FOODS

METRO PUBLIC HEALTH DEPARTMENT and DAVIDSON COUNTY