

Room
Temperature



Cook fish, shellfish, lamb and
beef to at least 145° F; Hot
Holding Temperature for all
hot food 140° F or above.

Pork (145° F)

Ground beef (155° F)

Final cook for poultry
(165° F)

Reheating temperature
for all foods

Keep foods
colder than
41° F and hotter
than 140° F