

# Temperature Chart

Keep food at the temperature indicated on the following charts.

## COLD ITEMS (cooked/prepared or raw)

<b>Food</b>	<b>Temperature</b>
Refrigerated Food	4°C/39°F or lower
Frozen Food	-18°C/0°F or lower
Thawing Food	At refrigerator temperatures
Cooling Food	60°C/140°F to 20°C/68°F within 2 hours and 20°C/68°F to 4°C/39°F (or less) within 4 hours
Cold Food on Display	4°C/39°F or lower

## MINIMUM COOKING TEMPERATURES

<b>Food</b>	<b>Temperature</b>
Fish	70°C/158°F for a minimum of 15 seconds
Pork (whole/parts/ground)	71°C/160°F for a minimum of 15 seconds
Poultry (whole)	82°C/180°F for a minimum of 15 seconds
Poultry (part/ground)	74°C/165°F for a minimum of 15 seconds
Other Hazardous Food	To an internal temperature of 74°C/165°F or more
Reheating Food	From 4°C/39°F to AT LEAST 74°C/165°F for a minimum of 15 seconds within 2 hours
Hot Held Food	Hot held at 60°C/140°F or more