

SAFE FOOD TEMPERATURES

These are the **minimum** safe food temperatures required by the Texas Food Establishment Rules.

41° F

- Cold holding of food

135° F

- Hot holding of food

145° F

- Meat, fish, and raw shell eggs

155° F

- Ground meat and fish
- Injected meat (i.e. tenderized)

165° F

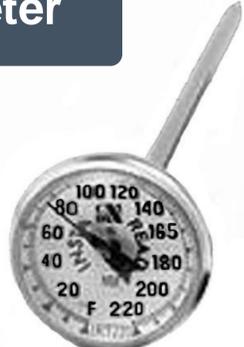
- Poultry and ground poultry
- Stuffing with poultry, meat, and fish
- Microwave cooking and reheating
- Reheating leftovers

Meat = beef, pork, and lamb

Poultry = chicken, turkey, duck, and goose

Using a food thermometer is
The **ONLY** reliable way to ensure
food safety

Dial Thermometer



Digital Thermometer

