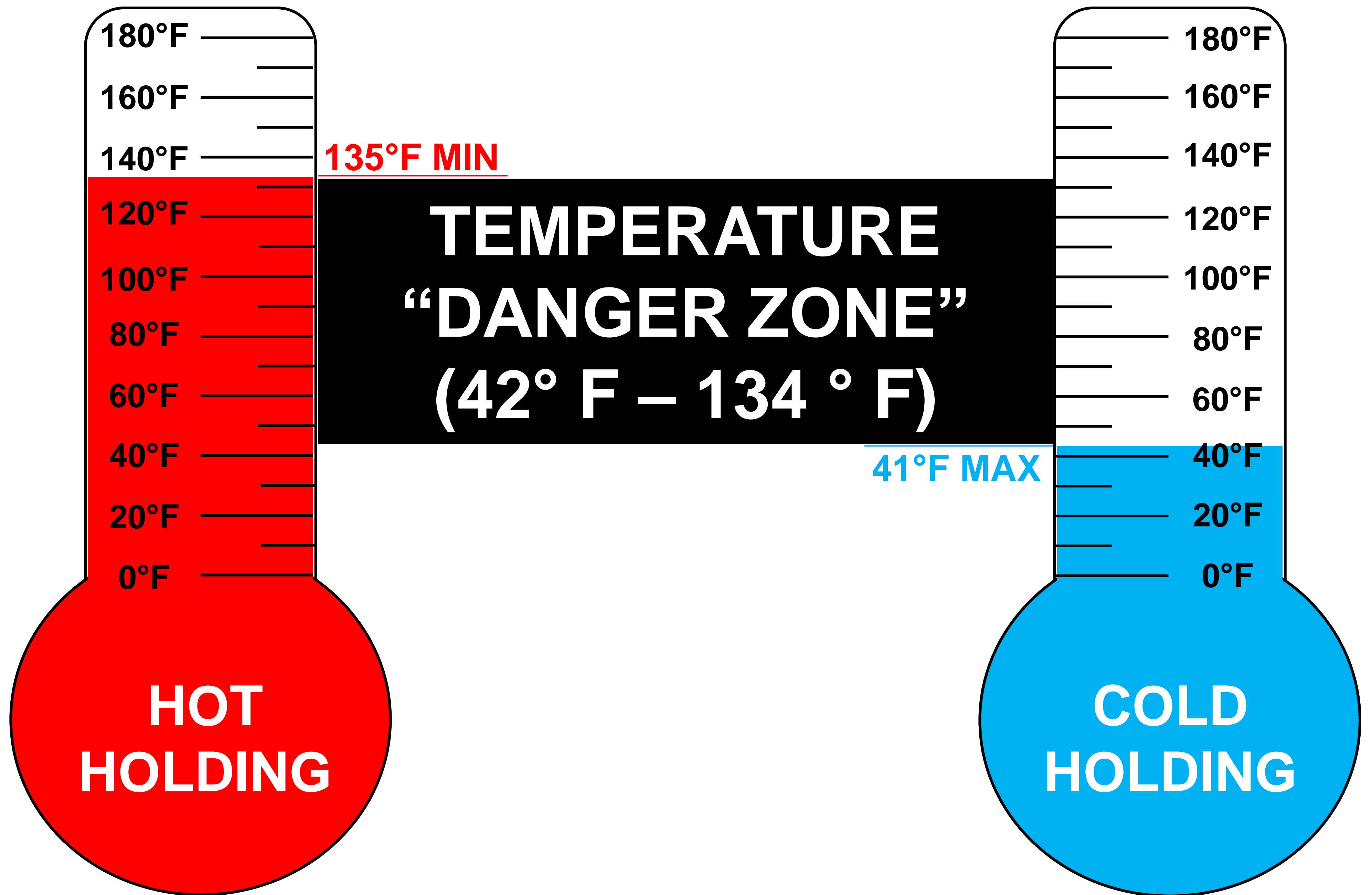


# Maintaining and Checking Food Temperatures



## Cooking and Hot Holding Temperatures

**POULTRY:** 165° F

**EGGS:** 155° F

**BEEF:** 155° F

**SEAFOOD:** 145° F

**PORK:** 145° F

**HOT HOLDING:** 135° F

## Chilling and Cold Holding Temperatures

**COLD HOLDING:** 41° F

**CHILLING HOT FOOD:** 41° F or below within 6 hours of being taken off hot holding

**ALWAYS CHILLED FOOD:** 41° F or below at all times



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