

## FDA Food Code Temperatures:

165°

Poultry  
All stuffed foods  
Reheat all foods to 165°  
Microwave all foods to 165°

155°

Sausage  
Ground meat

145°

Beef/Veal  
Pork  
Seafood  
Lamb

135°

**Hot Holding minimum** temperature  
Do not let **foods for hot service** fall below 135°

“Temperature

Danger = 41° to 135° Keep potentially hazardous foods out of this temperature range  
Zone”

41°

**Cold Holding maximum** temperature  
**Refrigerated Storage maximum** temperature  
Do not let food **under refrigeration** rise above 41°