TEMPERATURE REQUIREMENTS
FOR POTENTIALLY HAZARDOUS FOODS
IN RETAIL FOOD ESTABLISHMENTS

Boiling
Some Toxins
Are Not Destroyed

212 F

Poultry, Stuffed Meats, Stuffed Foods, Stuffing and Reheated Foods

165 F for 15 seconds

Ground Fish, Meats, Pork, and Shell Eggs
Not Prepared for Immediate Service

155 F for 15 seconds

Shell Eggs for Immediate Service, Fish

145 F for 15 seconds

Hot Food Holding

135 F

COOL, COOK and
THAW FOODS
RAPIDLY THROUGH
THIS RANGE

TEMPERATURE DANGER ZONE
41 F - 135 F

RAPID BACTERIA
GROWTH and
TOXIN PRODUCTION

Cold Foods and Refrigeration

41 F

Freezing Temperatures

32 F

0 F

Poultry, Stuffed Meats, Stuffed Foods, Stuffing and Reheated Foods

ILLINOIS DEPARTMENT OF PUBLIC HEALTH
DIVISION OF FOOD, DRUGS and DAIRIES

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