Critical Food Temperatures

165º F — Poultry, Game Birds, Reheated Foods, Stuffed Foods

155º F — Ground beef, Game Animals and Comminuted Meats

145º F — Eggs, Pork, Lamb and Fish

135º F — Cooked Fruits & Vegetables and Other Potentially Hazardous Foods

135º F — Hot Hold Foods at 135ºF or Above

D A N G E R

130º F — Rare Roast Beef

Foods held between 41ºF and 135ºF may cause foodborne illness

41º F — Cold Hold Foods at 41ºF or Below

Northeast Colorado Health Department

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