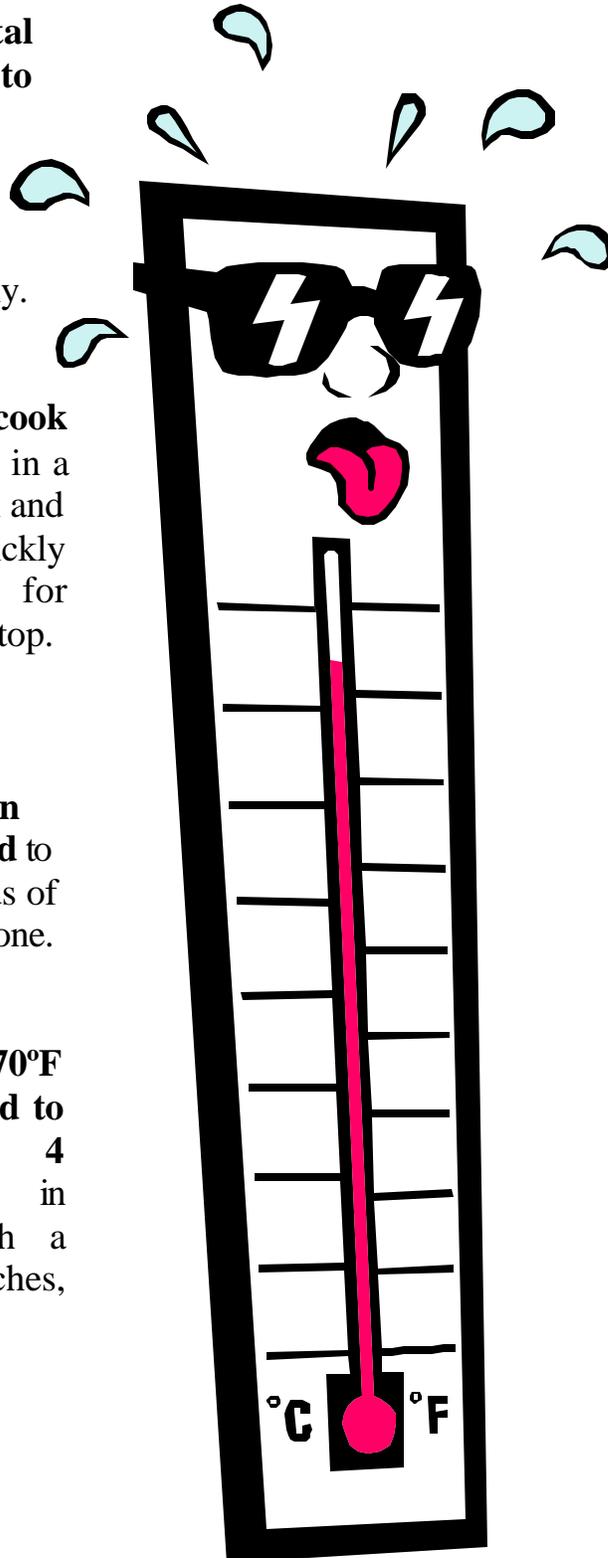


Temperature Guide

Wisconsin Food Code Fact Sheet #12

- **Always use a metal stem thermometer to monitor food temperatures.** Remember to calibrate your thermometer monthly.
- **Never re-heat or cook on a steam table** or in a food warmer. Cook and re-heat food as quickly as possible; for example, on a stovetop.
- **Pre-chill all ingredients when making a cold salad** to prevent long periods of time in the danger zone.
- **Cool hot foods to 70°F within 2 hours; and to 41°F within 4 additional hours** in shallow pans with a food depth of 2 inches, or ice water bath.



165° F -- Reheat all left-over foods; Cook poultry, stuffed meats, stuffing containing meat; food cooked in the microwave

155° F -- Cook ground raw beef, ground raw pork, injected meat, etc.

145° F -- Cook whole roasts and whole fish fillets

140° F -- Cooking commercially processed and packaged foods and vegetables; hot food holding

Danger Zone

41° F -- Cold food holding

0° F -- Frozen foods