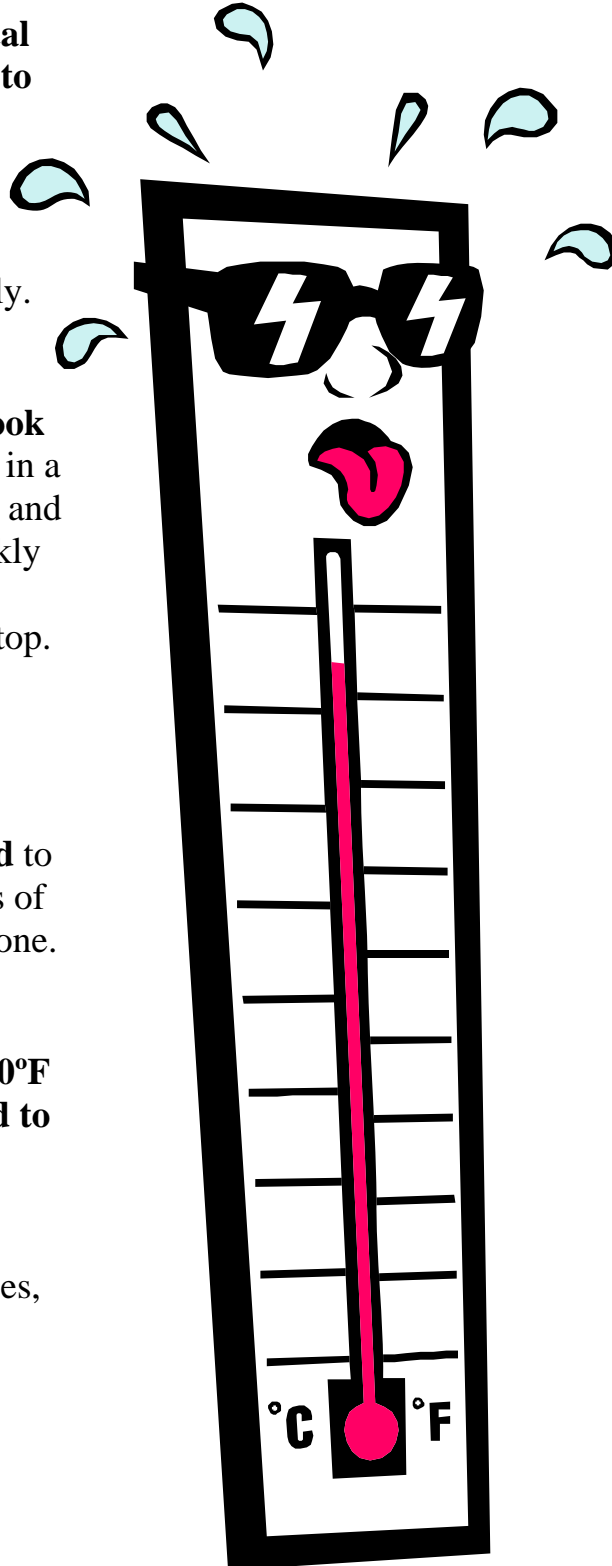


# Temperature Guide

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 for 15 seconds--** Poultry, stuffed meats, stuffing containing meat; Food cooked in the microwave; Reheating of left-over foods for hot hold.

**155° F for 15 seconds** (or 158° F instantaneous kill)- Ground raw beef, ground raw pork, injected meat, etc.

**145° F for 15 seconds** – Fish, meat and pork (or refer to WI Food Code 3-401.11) and raw shell eggs

**135° F** - Cooking (reheating) commercially processed and packaged foods, cooking vegetables and hot food holding

**Danger Zone**

**41° F** -- Cold food holding

**0° F** -- Frozen food