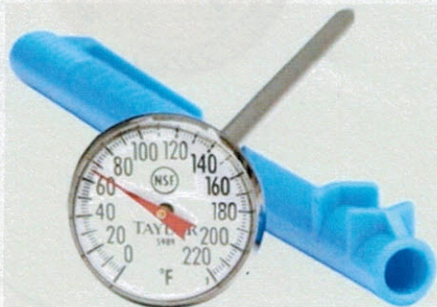


Food Temperature Guidelines

Temperature Danger Zone is between 41°F and 135°F

<u>COOKING TEMPERATURES °F</u>	<u>FOODS</u>
135°F	Cooked fruits, vegetables, grains and legumes that will be hot-held
145°F	Whole/solid meats including: beef, lamb, pork, seafood/fish and wild game (roasts, chops, steaks, loins) Eggs for immediate service
155°F	Ground meats including: beef, lamb, pork, seafood/fish and wild game (hamburgers, sausage, cakes) Ratites (emu/ostrich) Injected meats Mechanically tenderized meats Eggs for hot holding
165°F	All poultry whole or ground (chicken, turkey, duck, goose) Stuffed meats, fish and pasta Stuffing and casseroles Reheating



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