FOOD TEMPERATURE SAFETY

180°F Final Rinse for dish machine
165°F Poultry & Reheating
155°F Ground Meats
150°F Fish, Eggs & Pork
135°F Hold HOT Foods
130°F Rare Roast Beef

70°F Hold COLD Foods
41°F Cool from 135°F to 70°F in 2 hours then continue to...
41°F to 0°F in 4 hours
0°F Freezer temperatures

DANGER ZONE