Boiling
Some Toxins
Are Not
Destroyed

212 F

Poultry, Stuffed Meats, Stuffed Foods,
Stuffing and Reheated Foods

165 F for 15 seconds

Ground Fish, Meats, Pork, and Shell Eggs
Not Prepared for Immediate Service

155 F for 15 seconds

Shell Eggs for Immediate Service, Fish

145 F for 15 seconds

Hot Food Holding

135 F

COOL, COOK and
THAW FOODS
RAPIDLY THROUGH
THIS RANGE

Rapid Bacteria
Growth and
Toxin
Production

TEMPERATURE REQUIREMENTS
FOR POTENTIALLY HAZARDOUS FOODS
IN RETAIL FOOD ESTABLISHMENTS

Cold Foods and Refrigeration

41 F

Freezing Temperatures

32 F

0 F

TEMPERATURE DANGER ZONE
41 F - 135 F

ILLINOIS DEPARTMENT OF PUBLIC HEALTH
DIVISION OF FOOD, DRUGS and DAIRIES

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