



Critical Food Safety Temperatures

212° F – Boiling point at sea level used for thermometer calibration

— **165° F** – Cooking temperature for poultry, stuffed meats and seafood, stuffing containing raw animal foods, raw animal foods cooked in microwave

— **165° F** – Reheat temperature for time-temperature control for safety (TCS) foods cooked on site, going into hot holding

— **155° F** – Cooking temperature for ground meats and ground seafood, eggs for hot holding

— **145° F** – Cooking temperature for whole meats* and seafood, eggs for immediate service

— **135° F** – Cooking temperature for commercially processed pre-cooked foods going into hot holding, unless manufacturer specifies a higher temperature on package labeling

— **135° F** – Cooking temperature for vegetables**, beans and starches going into hot holding

— **41-135° F** –Temperature danger zone that promotes rapid bacterial growth, TCS foods must be held $\leq 41^{\circ}$ F or $\geq 135^{\circ}$ F

32° F – Temperature of ice water slurry to calibrate thermometer

0° F – Ideal storage temperature for frozen foods

*Alternative cooking temperatures are provided for whole meat roasts and whole-muscle, intact beef steaks and can be found in FDA 2013 Food Code 3-401.11.

** Vegetables for immediate service have no minimum cook temperature requirement.

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