TEMPERATURE REQUIREMENTS FOR POTENTIALLY HAZARDOUS FOODS IN RETAIL FOOD ESTABLISHMENTS

- Boiling (Some Toxins Are Not Destroyed)
- Poultry, Stuffed Meats, Stuffed Foods, Stuffing and Reheated Foods
- Ground Fish, Meats, Pork and Shelled Eggs Not Prepared for Immediate Service
- Shell Eggs for Immediate Service, Fish

Cool, Cook, & Thaw Foods Rapidly Through This Range

Temperature Danger Zone 41°F - 135°F

Rapid Bacteria Growth and Toxin Production

- 212°F
- 165°F for 15 seconds
- 155°F for 15 seconds
- 145°F for 15 seconds
- 135°F Hot Holding Food

Freezing Temperatures

Cold Foods and Refrigeration

- 41°F
- 32°F
- 0°F

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