The Food Safety Temperature Chart

(This Chart is a quick reference but does not take the place of the State Law – See TFER section 229.164.)

Use suitable utensils, deli tissues or single use gloves to handle ready-to-eat foods.

165°F f Microwave cooking of raw animal foods Stir at least half way through and let stand two minutes to obtain temperature equilibrium.

Alternative to 155°F for 15 seconds
145°F...for 3 (three) minutes
150°F...for 1 (one) minute
158°F...for ≤ 1 (one) second

155°F f for 15 seconds
Cook – Poultry, Game animals, and exotic animals; Stuffed: meat, fish, pasta, poultry or ratites; Stuffing containing: meat, fish, pasta, poultry or ratites.
Reheat – Potentially Hazardous Foods for hot holding

145°F f for 15 seconds
Cook – Comminuted (ground, chopped, minced, etc) meats, fish, ratites, commercially raised game and exotic animals, injected meats, eggs (if not broken for immediate consumption)

135°F HOT HOLDING

Rapid Growth of Bacteria

130°F f for 112 minutes
Cook – Whole Roast Beef or Corned Beef

70°F f

45°F f for (4) four days
(Prior to October 6, 2003 Line equipment only)

41°F COLD HOLDING

0°F Freezing

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* Rare hand contact. See TFER 229.164(c)
** Raw or under cooked whole muscle intact beef steak. See TFER 229.164(k)(1)(C)
*** Whole roast beef or corn beef, pork roast. See TFER 229.164(k)(1)(B)(i) and (ii)