ChefsTemp

FOOD SAFETY CRITICAL TEMPERATURES

212°F Water Boils
Boiling point varies depending on elevation. Find out the correct temperature for your location.

165°F
Minimum internal temperature for poultry, casseroles and leftovers (USDA)
! The longer the internal temperature of food is heated above 165°F, the more bacteria you will kill.

158°F
Vegetable Starches Gelatinize

154°F
Collagen Denatures

145°F
Minimum internal temperature for seafood, pork, beef, veal, lamb (USDA)

140°F
Hot Holding Temperature

135°F-145°F
Steak Medium

131°F
B. Cereus begins to die (found in soil)

120°F-130°F
Steak Rare

113°F
Listeria begins to die (found in ready -to-eat meats, dairy, sprouts, soft cheeses)

DANGER ZONE
41°F-135°F
Bacteria grow most quickly between 70°F - 125°F

32°F
Water Freezes
! While bacteria stop multiplying at 32°F, they do not die.

HACCP-2 HOURS COOL DOWN

195°F
Ideal internal temperature pork ribs, pork shoulder, beef brisket

160°F
Minimum internal temperature for ground meat, eggs (USDA)
- E.Coli begins to die

155°F-160°F
Steak Well Done

145°F-155°F
Steak Medium Well

144°F
Eggs begin to set

137°F
Trichinella begins to die (found in pork)

132°F
C. Perfringeus begins to die (found in raw meat, poultry)

130°F-135°F
Steak Medium Rare

117°F
Salmonella begins to die (found in eggs, dairy)

70°F
At room temperature bacteria growth can double every 20 minutes.

40°F
Cold Holding

0°F
Freezer Storage

• HACCP-4 HOURS •

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