

Proper Holding Temperatures

Hot Hold Foods
135 ° F or above
(57°C)



135°F

Keep food out
of the **Danger**
Zone!



Cold Hold Foods
41 ° F or below
(5°C)



41°F

Time/Temperature Control Foods



▶ Milk and dairy products



▶ Shell eggs (except those treated to eliminate *Salmonella* spp.)



▶ Meat: beef, pork and lamb



▶ Poultry



▶ Fish



▶ Shellfish and crustaceans



▶ Baked potatoes



▶ Heat-treated plant food, such as cooked rice, beans and vegetables



▶ Tofu or other soy protein
▶ Synthetic ingredients, such as textured soy protein in meat alternatives



▶ Sprouts and sprout seeds



▶ Sliced melons
▶ Cut tomatoes
▶ Cut leafy greens



▶ Untreated garlic-and-oil mixtures