Food Safety Temperatures

- **165°F**: Reheating all foods rapidly within 2 hours. Minimum temperature for cooking poultry and poultry products, including ground poultry.
- **155°F**: Minimum temperature for cooking ground meats, except ground poultry (see above).
- **145°F**: Minimum temperature for cooking pork and pork products. Minimum cooking temperature for all other foods (fish, shellfish, lamb, beef, rice, potatoes, vegetables).
- **135°F**: Minimum hot holding temperature.
- **41°F**: Maximum cold holding temperature.
- **0°F**: Freezer storage temperature.

**Danger Zone**: 135°F ▼ 41°F

*Check temperatures often, bacteria can GROW!*

Make sure your thermometer is working properly by calibrating it often.

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