

Potentially Hazardous Food Temperature Chart

| Cold Holding | |
|---|------------------------------|
| Refrigerated Foods | 4°C / 40°F or colder |
| Frozen Foods | Maintained in a frozen state |
| Minimum Internal Cooking Temperature All temperatures to be maintained for a minimum of 15 seconds | |
| Whole Poultry (chicken, turkey, duck, etc.) | 82°C / 180°F |
| Ground poultry, poultry products, poultry pieces | 74°C / 165°F |
| Food mixtures containing poultry, eggs, meat, fish or other hazardous food | 74°C / 165°F |
| Seafood | 74°C / 165°F |
| Pork, pork product, ground meat other than ground poultry | 71°C / 160°F |
| Fish | 70°C / 158°F |
| Hot Holding | |
| After cooking, all potentially hazardous foods must be held at a minimum 60°C / 140°F until service. | |
| Reheating All temperatures to be maintained for a minimum of 15 seconds | |
| All potentially hazardous foods must be reheated, within a 2 hour period, to at least their specified minimum internal cooking temperature. All poultry pieces must be reheated to at least 74°C / 165°F. | |



durham.ca/foodsafety

Durham Health Connection Line | 905-668-2020 or 1-800-841-2729
If you require this information in an accessible format, contact 1-800-841-2729.

