

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
Dial 311 (within regional limits)



If you require this information in an accessible format, contact 1-800-841-2729.



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