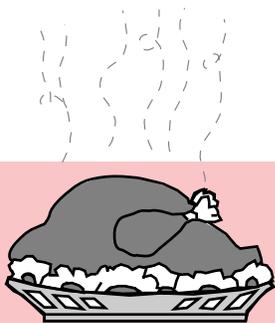


# IMPORTANT TEMPERATURES TO REMEMBER FOR POTENTIALLY HAZARDOUS FOODS

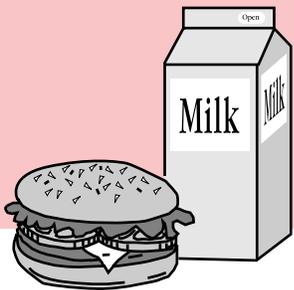
## SAFE HOLDING ZONE

for Potentially Hazardous **HOT** Food  
(130° F or above)



## DANGER ZONE

for Potentially Hazardous Foods  
(between 45° F and 130° F)

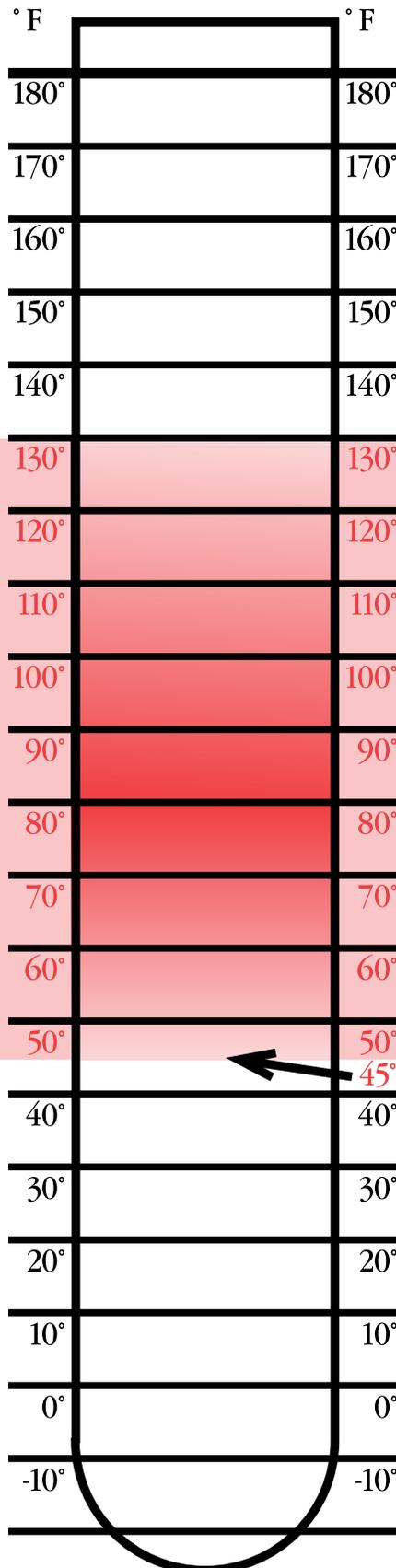


## SAFE HOLDING ZONE

for Potentially Hazardous **COLD** Food  
(45° F or below)



South Carolina Department of Health and Environmental Control



## SAFE COOKING TEMPERATURES

**165° F**

**Internal** cooking temperature for:

- Poultry
- Any meat stuffings

**Reheat** temperature for leftovers that have been cooled

**155° F**

**Internal** cooking temperature for:

- Ground beef
- Pork
- Game animals
- Comminuted fish or meat

**Surface** cooking temperature for:

- Roast beef
- Beef steak

**145° F**

**Internal** cooking temperature for all other potentially hazardous foods including any dish containing:

- Whole shelled eggs
- Unpasteurized egg products