Bacteria Control Chart

- Staphylococcus toxin not inactivated
  - 212°F
    - Botulism toxin inactivated by boiling
      - Poultry, stuffed poultry, stuffed meats or pasta. Stuffing containing meats, cooking in a microwave, and reheating of leftovers must be internally cooked to this temperature.
  - 165°F
  - 155°F
  - 145°F
    - Eggs, fish, beef & pork
  - 135°F
    - Rapid bacterial growth at ordinary room temperature
    - 70°F
      - Moderate bacterial growth
      - 41°F
        - Four hours
        - Refrigerators kept in this range to reduce food spoilage by bacteria
      - 32°F
        - Two hours
        - Maintain heated foods at this temperature
        - Foods must be rapidly refrigerated through this entire temperature range to minimize bacterial growth
      - 0°F
        - Frozen foods kept in this range
      - -20°F
        - Bacteria may not be killed when foods are stored at this temperature