Bacteria may not be killed when foods are stored at this temperature.

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.

Staphylococcus toxin not inactivated

Botulism toxin inactivated by boiling

Ground beef, other ground meat products, injected meats, and eggs not prepared for immediate service

Maintain heated foods at this temperature

Eggs, fish, beef & pork

Foods must be rapidly refrigerated through this entire temperature range to minimize bacterial growth

Rapid bacterial growth at ordinary room temperature

Refrigerators kept in this range to reduce food spoilage by bacteria

Frozen foods kept in this range

Bacteria may not be killed when foods are stored at this temperature