

SAFE♥ Food Handling Tips

Safe Temperatures



Place thermometer in the center of the dish or the thickest part of meat away from bone.

Liquid leftovers: soups, gravies, sauces—
a rapid boil

Poultry—until juices run clear

Pork; Ground poultry & poultry mixtures

Leftover casseroles and other dishes

Red meat—until brown or grey inside; Ground red meats and pork; Eggs dishes, eggs—until whites and yolk are firm

160°F to 140°F: Holding range for hot foods

Do NOT leave food in this range for more than 2 hours.

Do NOT thaw foods in this range.

40° F to 32°F: Holding or refrigerator range for cold foods

Thawing range—defrost frozen foods

0°F to -10°F: Freezer setting

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