

Proper Holding Temperatures

135°F

Keep hot foods
135°F and
above



41°F

Keep cold foods
41°F or below



Time/Temperature Control Foods

Time/Temperature Control Foods should be kept out of the danger zone (42°F – 134°F) because they are more likely to grow bacteria that will make people sick.



Milk and dairy products



Shell eggs (except those treated to stop *Salmonella* spp.)



Meat: beef, pork, and lamb



Poultry



Fish



Shellfish and crustaceans



Baked Potatoes



Heat-treated plant food, like cooked rice, beans, and vegetables



Tofu/Soy products



Sprouts and sprout seeds



Cut tomatoes, cut leafy greens, sliced melons



Untreated garlic-and-oil mixtures