



HEALTH
DEPARTMENT

HAZARDOUS FOOD TEMPERATURE CHART

Environmental Help Line 1-888-777-9613 durham.ca

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MINIMUM REQUIRED INTERNAL FOOD TEMPERATURES

COLD HOLDING

Refrigerated Foods

4 °C / 40 °F or colder

Frozen Foods

- 18 °C / 0 °F or colder

COOKING

All temperatures to be maintained for a minimum of 15 seconds

Whole Poultry

chicken, turkey, duck, etc.



82 °C / 180 °F

Ground / Cut Poultry

wings, breasts, legs, etc.



74 °C / 165 °F

Food Mixtures

(e.g. soups, stews, casseroles, gravies)



74 °C / 165 °F

Pork / Pork Products



71 °C / 160 °F

Ground Meat

other than poultry (e.g. beef, lamb)



71 °C / 160 °F

Fish



70 °C / 158 °F

Other Hazardous Foods

large cuts of e.g. beef, lamb or goat; rice, beans, etc.

70 °C / 158 °F

HOT HOLDING

After cooking, all hazardous foods must be held at a minimum 60 °C / 140 °F until service.

REHEATING

All temperatures to be maintained for a minimum of 15 seconds

All hazardous foods must be reheated, within a 2 hour period, to at least their specified minimum required internal cooking temperature. All poultry must be reheated to at least 74 °C / 165 °F.