



Food Temperature Chart

This chart provides FDA Food Code–based minimum cooking, holding, and storage temperatures to help prevent foodborne illness. Post this chart in food preparation and kitchen areas for quick reference during daily operations.

Food Item / Process	Minimum Safe Temperature
Poultry (whole or ground)	165°F (74°C)
Stuffed meats or pasta	165°F (74°C)
Ground meats (beef, pork)	155°F (68°C)
Seafood	145°F (63°C)
Whole cuts of beef, pork, lamb	145°F (63°C)
Eggs (for immediate service)	145°F (63°C)
Hot holding	135°F (57°C) or higher
Cold holding	41°F (5°C) or lower
Refrigerated storage	≤ 41°F (5°C)
Frozen storage	0°F (-18°C) or lower

Always verify food temperatures using a calibrated thermometer and comply with all local, state, and federal food safety regulations.