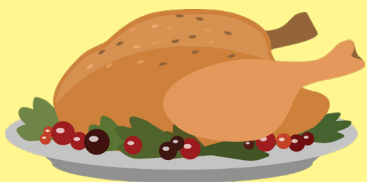


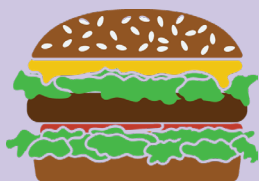
Temperature Requirements

For Time/Temperature Control for Safety Food



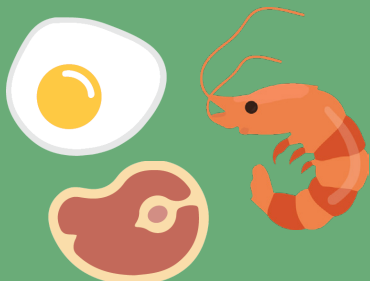
Cook Poultry & Stuffed Food

165°F



Cook Ground Beef/Pork/Fish

155°F



Cook Beef/Pork/Seafood

145°F



Keep Hot Foods Above

135°F

DANGER



Danger Zone

Bacteria Grow Quickly

41°F

Keep Cold Foods Below

