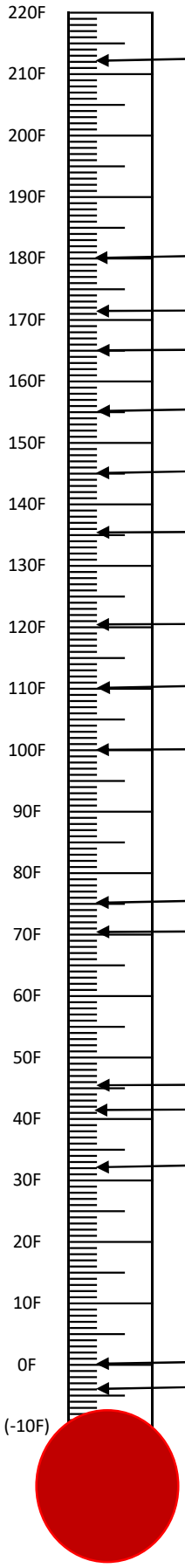
Food Safety Temperature Guide



212F - Temperature of Boiling Water

180F - Temperature of high-temperature machine dishwasher

171F - Temperature when sanitizing with hot water

165F - Internal cooking temperature for reheated and poultry

155F - Internal cooking temperature of ground meats (except poultry)

145F - Internal cooking temperature of solid cuts of meat (steak)/Fish

135F - Internal cooking temperature of vegetables & Hot holding temperature

120F - Temperature for low-temperature machine dishwasher

110F - Temperature for manual ware-washing

100F - Handwashing temperature

75F - Ideal temperature of sanitizing solution in a 3-comp sink

70F - Temperature food cool to in the 1st stage of 2-stage process

45F - Temperature for receiving shell eggs, milk & shellfish

41F - Temperature for receiving cold food such as fresh poultry

32F - Temperature of water mixed with ice (50:50)

0F - Temperature for receiving frozen foods

(-4F) - Temperature for killing parasites

Created by Tony Wei (ServSafe instructor #4021299) for training purposes.
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