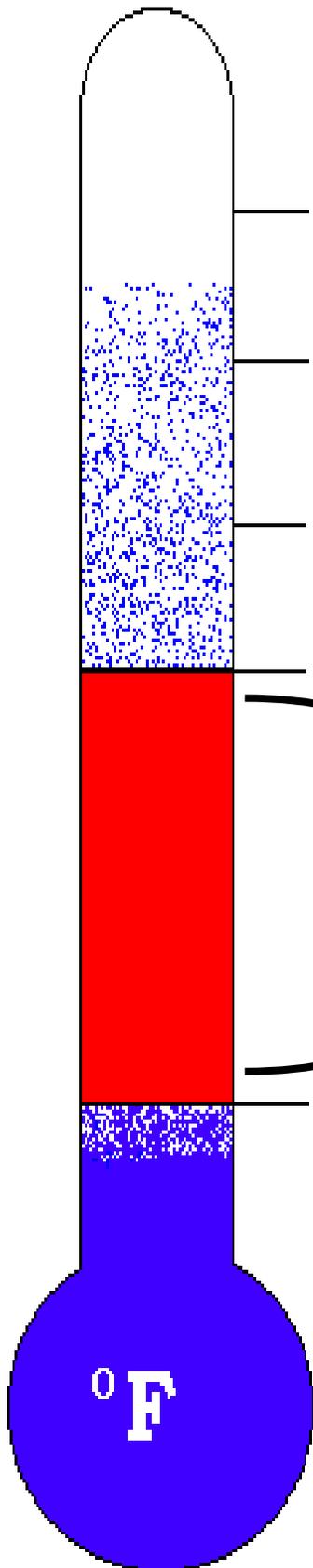


Minimum Cooking & Holding Temperatures For Safe Foods



165°F Poultry: stuffed meat, fish, or pasta.
Stuffing with meat, fish, or poultry.
Re-heating leftovers.
Microwave cooking & re-heating.

155°F Pork & injected meats.
Ground meats. fish. ratites. (emu & ostrich)

145°F Meat and Fish products.
Shell eggs cooked for immediate service.
Roast beef & corned beef.

135°F Minimum **HOT** Holding Temperature for
Potentially Hazardous Foods

DANGER ZONE

Foods left within this temperature range
may develop spoilage microorganisms

41°F Maximum **COLD** Holding Temperature for
Potentially Hazardous Foods

These are the minimum safe food temperatures required by City of Garland Municipal Code - Chapter 22. All establishments must have readable and easily found thermometers in all coolers/refrigerators, and must possess a calibrated stem type thermometer reading from 0°F to 220°F to obtain food temperatures. Failure to maintain foods at these temperatures may result in the destruction of those foods, issuance of a citation, or both.



GARLAND
HEALTH

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