



COOK ALL POULTRY TO 165 F. FOR 15 SECONDS
REHEAT ALL MULTISERVING FOODS FOR HOT HOLDING TO 165 F PRIOR TO SERVING

COOK ALL GROUND BEEF AND GROUND PORK TO 155 F. FOR 15 SECONDS.

COOK EGGS, BEEF, PORK, FISH AND ALL OTHER WHOLE MUSCLE MEATS TO 145F. FOR 15 SECONDS.

HOLD ALL HOT FOODS AT 140 F.

DANGER ZONE, HOLD FOODS AT THIS TEMPERATURE FOR NOT MORE THAN 4 HOURS WITHOUT COUNTY APPROVAL

READY-TO-EAT POTENTIALLY HAZARDOUS FOODS MAY BE HELD FOR NO MORE THAN 7 DAYS