



Boiling Point of Water

212°

All Poultry, Stuffing with Meat, Leftovers,
Stuffed Meats, Stuffed Pasta

165°

Ground Meats, Ground Seafood, Eggs Hot Held
for Service, Injected or Tenderized Meats

155°

Seafood, Steaks, Chops, Roasts, Commercially
raised Game, Eggs served immediately

145°

Minimum Holding Temperature for Hot Food. All
Fruits, Vegetables and Grains hot held for Service

135°

**DANGER
ZONE**

Minimum Holding Temperature for Cold Foods
Refrigerator Temperature

41°

Freezing Point of Water

32°

Freezer Temperature

0°



Certified ServSafe Instructor

www.culinarycultivations.org 616-808-1006