

Critical Food Temperatures for Potentially Hazardous (PH) Foods

Internal temperature for poultry, meat, stuffed fish, stuffed meat, stuffed poultry, stuffed pasta, or stuffing containing fish. Reheat all leftover PH foods.

165°F

Internal temperature for eggs, ground beef and game animals.

155°F

Internal temperature for pork, lamb, fish and other meats.

145°F

135°F

Hold all hot PH foods at 135°F or above. Internal temperature for cooked fruit and vegetables.

Internal temperature for rare roast beef and rare beef steak.

130°F

41°F

Hold all cold PH foods at 41°F or below.



Pueblo City-County Health Dept.
Environmental Health Division

Potentially hazardous foods include: cooked rice, beans, baked or boiled potatoes, meat, poultry, fish, shellfish, milk, milk products, and eggs out of the shell

Note: Best refrigerator temperature is 37°F