



Rhode Island Department of Health  
Office of Food Protection

[www.health.ri.gov](http://www.health.ri.gov)  
(401) 222-2750

**Potentially Hazardous Food Temperatures\***

**Cooking Temperatures**

- 165°F** Poultry, stuffed meats, stuffed poultry and stuffed pasta and stuffing made with meat, fish or poultry
- 155°F** Ground beef and other meats that have been chopped, ground, minced and/or reformed (includes gyros, and sausage), unpasteurized eggs to be held for service
- 145°F** Solid portions of fish, meat, and beef\*\*, and unpasteurized shell eggs prepared for immediate service.

**Keep Hot Foods Above 135°F**

**Hot Holding Temperature**

- 135°F** All potentially hazardous foods

**Reheating Temperatures (for hot holding)**

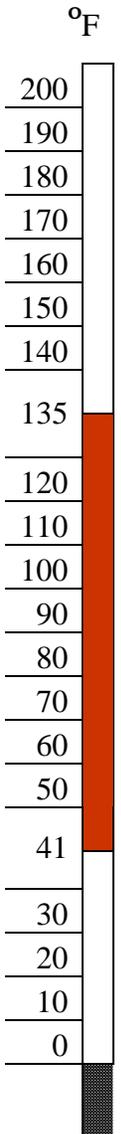
- 165°F** All foods that have been cooked and cooled
- 135°F** Commercially processed and packaged foods and vegetables

**Cold Holding Temperature**

- 41°F** All potentially hazardous foods



**Keep cold foods below 41°F**



\* Potentially hazardous food = a food of animal origin that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic and oil mixture. Now referred to as Time/Temperature Control for Safety (TCS) Food. For a complete definition, please refer to the RI Food Code, Section 1-2.

\*\* Other time and temperatures for cooking whole meat roasts are listed in the 2007 RI Food Code, Section 3-4.