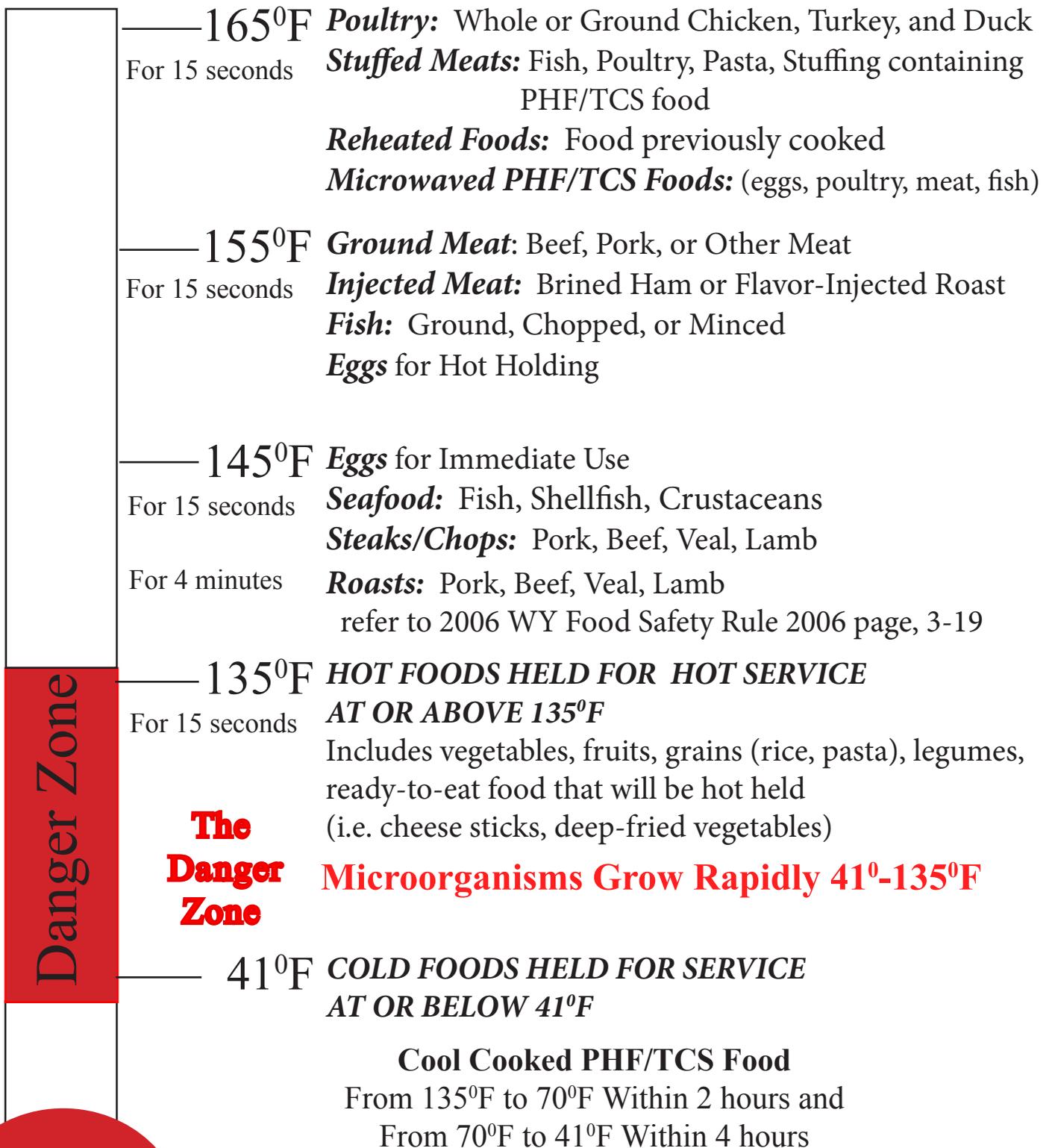


SAFE FOOD HANDLING TEMPERATURES FOR ESTABLISHMENTS

of Potentially Hazardous Food (PHF)/
Time/Temperature Control for Safety (TCS) Food

Minimum Internal Temperature/Time



**The
Danger
Zone**

Microorganisms Grow Rapidly 41⁰-135⁰F

NOTE:

When taking temperatures place the thermometer in the center of the dish or in the thickest part of meat away from the bone.

