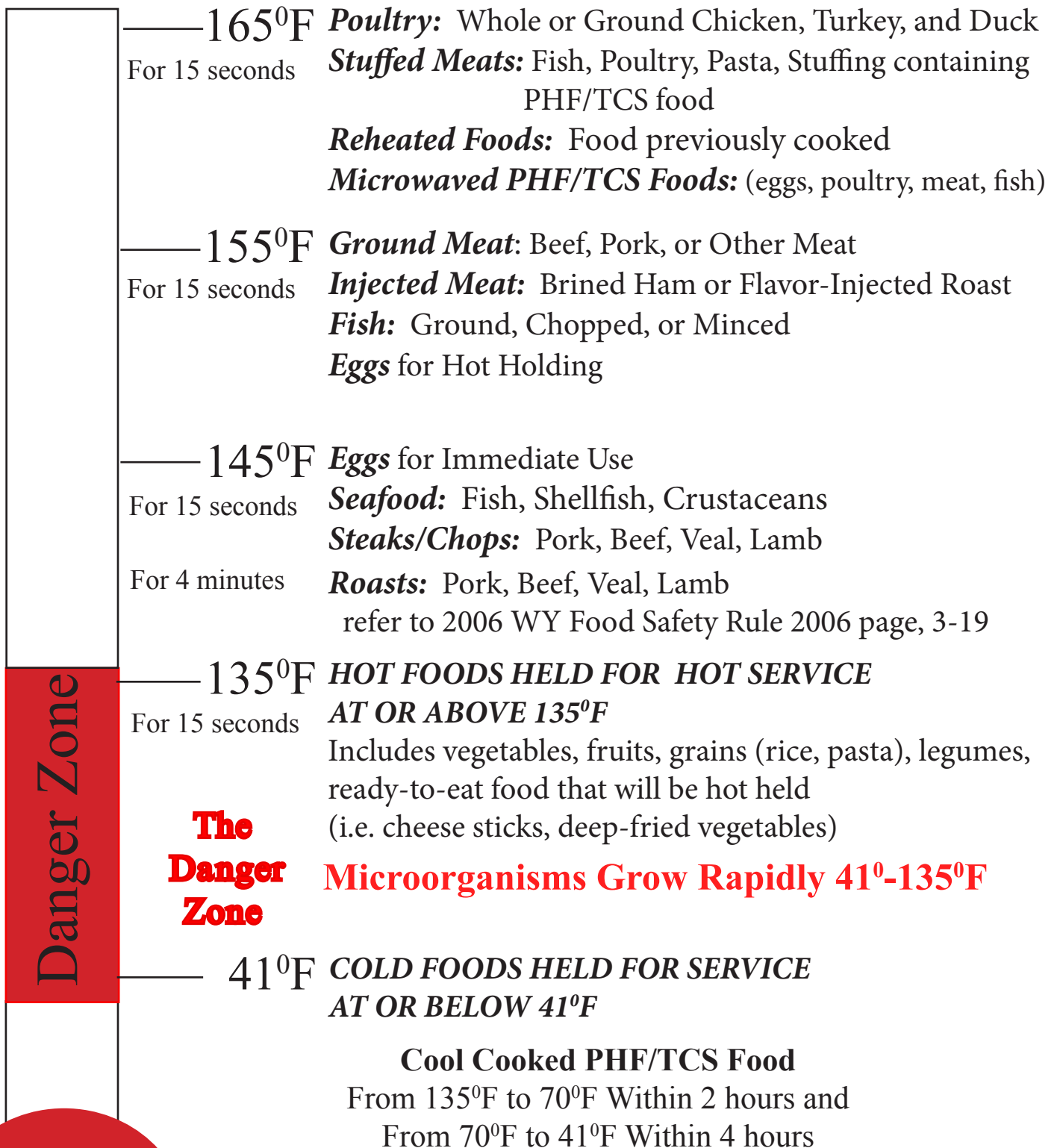


# SAFE FOOD HANDLING TEMPERATURES FOR ESTABLISHMENTS

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

## Minimum Internal Temperature/Time



**The  
Danger  
Zone**

**Microorganisms Grow Rapidly 41<sup>0</sup>-135<sup>0</sup>F**

### NOTE:

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

