

Temperature Requirements for Hazardous Foods

PROCESS	DESCRIPTION	TEMPERATURE
Cold holding	Keep cold foods cold	4°C (40°F) or below
Hot holding	Keep hot foods hot	60°C (140°F) or above
Cooking	Minimum internal cooking temperatures	
	Whole poultry	82°C (180°F) for 15 seconds
	Poultry pieces, ground poultry, stuffing in poultry	74°C (165°F) for 15 seconds
	Food mixtures containing poultry, egg, meat, fish or other hazardous foods (soup, stew, stock, casserole, gravy)	74°C (165°F) for 15 seconds
	Pork/cured ham	71°C (160°F) for 15 seconds
	Ground meat/meat mixtures (burgers, sausages, meatballs, meatloaf, casseroles)	71°C (160°F) for 15 seconds
	Fish/shellfish	70°C (158°F) for 15 seconds
	Other hazardous foods (leftovers, hot dogs)	74°C (165°F) for 15 seconds
Cooling	All food: Improper cooling is the most frequent cause of foodborne illness. Divide into small portions to speed cooling.	60°C (140°F) to 20°C (68°F) within two hours. Then from 20°C (68°F) to 4°C (40°F) within four hours.
Reheating	Reheat quickly	Reheat to the original cooking temperature.

Remember:

Keep foods out of the danger zone – 4°C - 60°C (40°F - 140°F). Keep hot foods hot and cold foods cold.

For more information about food safety, visit the Food Premises Operators page of our website at www.hpph.ca/foodpremises

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