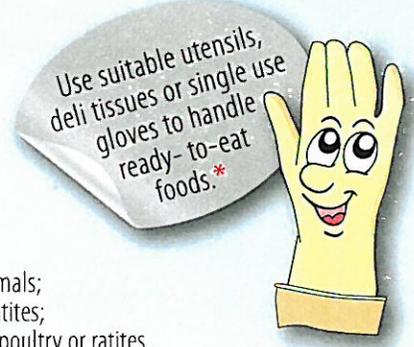


# The Food Safety Temperature Chart

(This Chart is a quick reference but does not take the place of the State Law – See TFER section 229.164.)



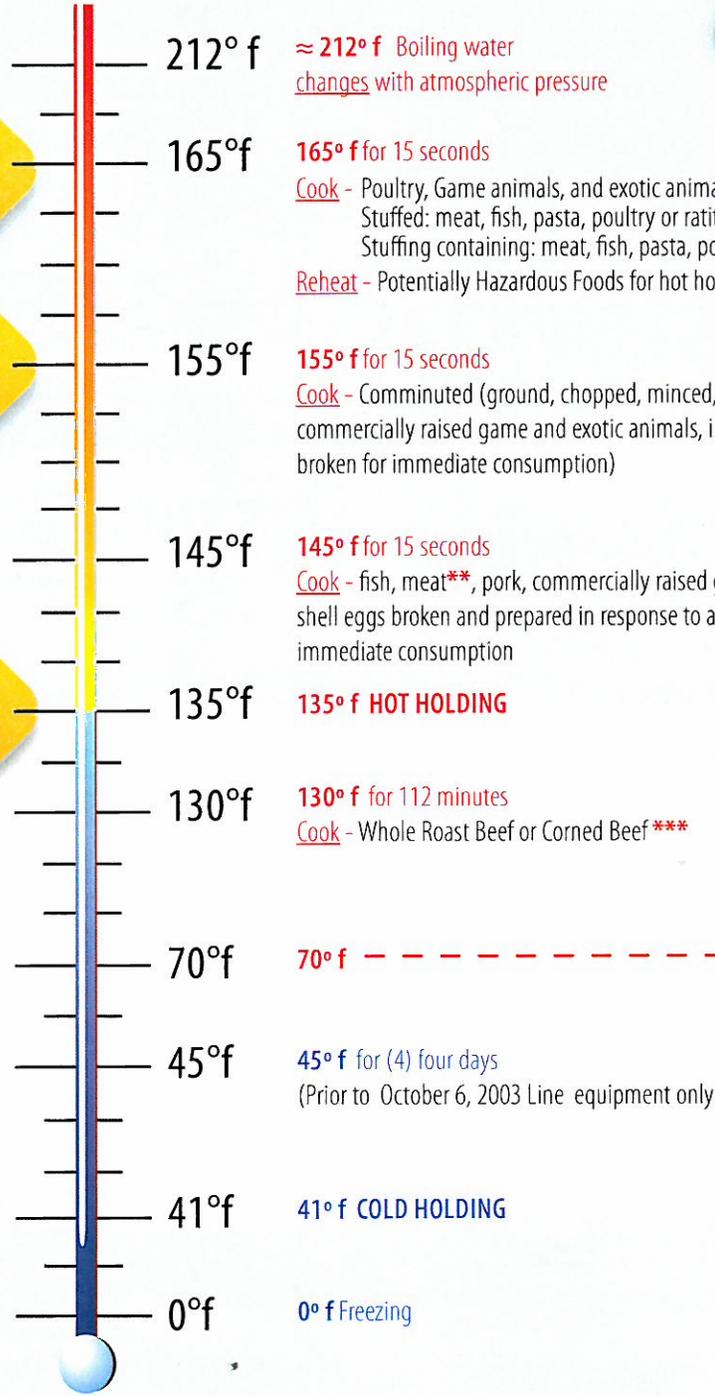
**165° f Microwave cooking of raw animal foods** Stir at least half way through and let stand two minutes to obtain temperature equilibrium

**Alternative to 155° f for 15 seconds**  
 145° f... for 3 (three) minutes  
 150° f... for 1 (one) minute  
 158° f... for ≤ 1 (one) second

**135° f Reheating** of commercially processed and sealed Ready To Eat food – For Hot Holding

DANGER ZONE DANGER ZONE

**Rapid Growth of Bacteria**



DANGER ZONE DANGER ZONE

\*Bare hand contact. See TFER 229.164(e)  
 \*\* Raw or under cooked whole muscle intact beef steak.  
 See TFER 229.164(k)(1)(C)  
 \*\*\* Whole roast beef or corn beef, pork roast  
 See TFER 229.164(k)(1)(B)(i) and (ii)



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