

<b>Cold Food 41 degrees or below</b>	
Danger Zone is between 41 and 135 degrees	
<b>Hot Food Holding: 135 degrees or above</b>	
REHEATING TEMP= 165 DEGREES X 15 SECONDS	
<b>COOKING TEMPS:</b> Chicken & Pork= 165 Ground Beef= 155 Fish= 145 x 15 seconds	<b>Puree and Ground Meats-</b> after processing, reheat to 165 x 15 seconds discard after line is over- do not save puree or ground meat leftovers
<b>COOLING PROCEDURE:</b> 1. Cool from 135 degrees to room temp 70 degrees x 2 hrs (clock starts at 135) 2. Cool to 41 degrees in 4 more hours (in refrigerator) 3. Use ice bath or cut large meats and place in shallow containers to increase cooling time	