Proper Holding Temperatures

- **Hot Hold Foods**: 135°F or above (57°C)
  - Keep food out of the Danger Zone!
  - 135°F

- **Cold Hold Foods**: 41°F or below (5°C)
  - 41°F

By Tri-County Health Department
Time/Temperature Control Foods

- Milk and dairy products
- Shell eggs (except those treated to eliminate Salmonella spp.)
- Meat: beef, pork and lamb
- Poultry
- Fish
- Shellfish and crustaceans
- Baked potatoes
- Heat-treated plant food, such as cooked rice, beans and vegetables
- Tofu or other soy protein
- Synthetic ingredients, such as textured soy protein in meat alternatives
- Sprouts and sprout seeds
- Sliced melons
- Cut tomatoes
- Cut leafy greens
- Untreated garlic-and-oil mixtures