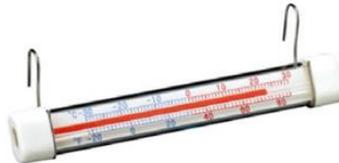


Fact Sheet: Food Thermometers

Did You Know? Using a food thermometer is the only RELIABLE way to ensure safety and to determine desired doneness of meat, poultry, and egg products. To be safe, these foods must be cooked to a minimum internal temperature to destroy any harmful microorganisms that may be in the food.



Fact: YOU CAN NOT TELL BY LOOKING AT FOOD, YOU MUST USE A THERMOMETER.

Fact: THERMOMETERS PLACED INSIDE REFRIGERATION UNITS ARE THE ONLY WAY TO ENSURE THE UNIT IS FUNCTIONING AT 41°F OR BELOW

Fact: Minimum cooking temperatures: Pork: 145°F, Chicken: 165°F, Eggs: 155°F, Ground meats: 155°F, Fish: 145°F, Steak: 155°F, Stuffed fish: 165°F, Pork: 145°F, Stuffed pasta: 165°F, Reheated foods: 155°F

Recommendations

- All refrigeration units must have a thermometer present in the warmest location of the unit.
- Ensure that temperatures are taken when hot food is placed on the line for hot holding, hot foods must be held at 140°F or higher.
- Ensure that temperatures are taken when cold food is placed on the line for cold holding, cold food must be held at 41°F or below.

For more information please contact the Food Safety and Hygiene Inspection Services Division (202) 535-2180



Government of the
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Food Safety & Hygiene Inspection Services Division
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