TEMPERATURE DANGER ZONE

The temperature range at which disease-causing bacteria grow best in time/temperature control for safety (TCS) food is called the temperature danger zone.

- Poultry, Stuffing, Casseroles, Reheat Leftovers: 165°F
- Egg Dishes and Ground Meat: 160°F
- Beef, Pork, Lamb, Veal*: 145°F
- Ham, fully cooked (to reheat): 135°F
- Refrigerator Temperature: 41°F
- Freezer Temperature: 0°F

* Allow to rest for at least 3 minutes.

United States Virgin Islands
Department of Health
Division of Environmental Health
https://doh.vi.gov/programs/environmental-health

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