**Freezing** — frozen foods should stay frozen and hard to the touch. Look for evidence of thawing and refreezing.

**Cold Holding** — cold foods must be maintained at 41°F or lower to inhibit growth of disease-causing microbes.

**Danger Zone** — food that is kept between 41°F and 135°F will grow disease causing microbes.

**Hot Holding** — hot foods must be maintained at 135°F or higher to inhibit growth of disease causing microbes.

**Cooking Temperature for beef, fish and eggs for immediate consumption.**

**Cooking Temperature for pork and ground meat.**

**Reheat Temperature & Cooking Temperature for poultry.**