

SAFE FOOD TEMPERATURES

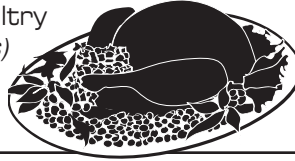
TEMPERATURAS SEGURAS PARA COMIDAS

COOKING & reheating COCINANDO y recalentando



stuffed meats
(carne relleno)

poultry
(aves)



15 seconds
15 segundos

165°F



ground meats
(carne molido)

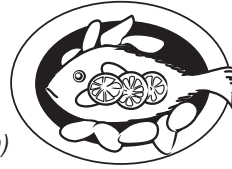
15 seconds
15 segundos

155°F



unstuffed pork
(cerdo sin relleno)

fish
(pescado)



15 seconds
15 segundos

145°F

fruits & vegetables
(frutas y vegetales)



cooked for hot holding
& when hot holding
al cocinar y cuando esté caliente

135°F

Bacteria reproduces rapidly
La bacteria se reproduce rápidamente

COOLING ENFRIANDO

Cool food from 135°F to 41°F or less in 6 hours.

Cool from 135°F to 70°F within the first 2 hours.

Enfríe comida desde 135°F a 41°F o menos dentro de 6 horas.

En las primeras 2 horas, enfríe entre
135°F a 70°F



41°F

or below
o menos

CITY OF MILWAUKEE HEALTH DEPARTMENT Departamento de Salud de la Ciudad de Milwaukee
CONSUMER ENVIRONMENTAL HEALTH DIVISION División de Salud Ambiental del Consumidor
Ref: WI Food Code

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Act Now!
CITY OF
MILWAUKEE
HEALTH DEPARTMENT

Bevan K. Baker,
Commissioner of Health
www.milwaukee.gov/health