Food Storage Chart
Tabla del Almacenaje del Limentos

*Initial required cooking temperatures are listed next to each food type. Cook to required temperature for at least 15 seconds, stirring periodically during cooking to evenly distribute temperature.*

All food categories have the same Reheat temperature of 165°F and Hot Hold temperature of 135°F (140°F City of Houston).*

- **Ready-to-Eat Foods, Fully cooked Foods and Produce**
  - Alimentos listos para el consumo, cosinados y verduras

- **Raw Seafood, Fish, Eggs-145°F**
  - Pescado y Mariscos crudo, Huevos

- **Raw Steak -145°F**
  - Carne de vaca crudo

- **Raw Pork -145°F**
  - Carne de Puerco crudo

- **Raw Ground Beef – 155°F**
  - Carne de res molida crudo

- **Raw Poultry -165°F = Reheat temperature for All foods.**
  - (Pollo) Carne de Aves crudo
  - Also includes any stuffed meat products or stuffing

Publication Number 1-2 (highlights & *comments added by UHCL) 02-22-17, updated 11/8/22