

DOH Fact Sheet: Food Thermometers

Did You Know? Using a food thermometer is the only RELIABLE way to ensure food safety and to determine whether meat, poultry, and egg products are “done”. To be safe, these foods must be cooked to a minimum internal temperature to destroy any harmful microorganisms that may be in the food that could cause a foodborne illness.



Fact: You can't determine the doneness of a meat by the appearance, you must use a thermometer.

Fact: Thermometers placed inside refrigeration units are the only way to ensure that 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 area 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.

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