

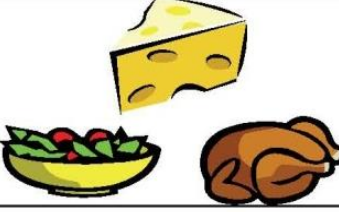

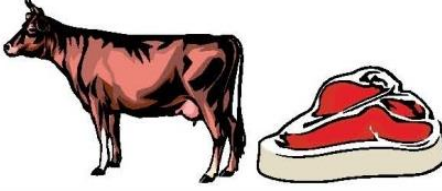

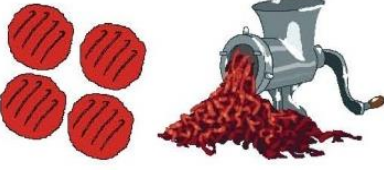
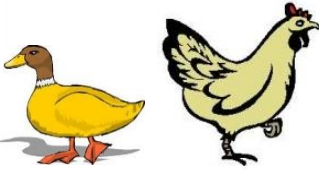
Texas Department of State
Health Services



**HOLDING
TEMPER-
ATURE**

HOT-135°

COLD-41°

	 <p>Ready-to-Eat Foods, Fully cooked Foods and Produce</p> <p>Alimentos listos para el consumo, cosinados y verduras</p>
	<p>Fresh Fruits/Veg. (not washed) Frutas y Vegetales (no lavados)</p>
<p>Cooking</p> <p>145°</p>	 <p>Raw Seafood, Fish, Eggs-145°</p> <p>Pescado y Mariscos crudo</p> <p>FISH-PARASITES</p> <p>EGGS-SALMONELOSIS</p>
<p>145°</p>	 <p>Raw Steak -145°F</p> <p>Carne de res cruda</p>
<p>145°</p>	 <p>Raw Pork -145°F</p> <p>Carne de Puerco crudo</p>
<p>155°</p>	 <p>Raw Ground Beef – 155°F</p> <p>Carne de res molida crudo</p> <p>E-COLI</p>
<p>165°</p>	 <p>Raw Poultry -165°F</p> <p>(Pollo) Carne de Aves crudo</p> <p>SALMONELOSIS</p>