HOT HOLDING

165 F
- Poultry (Chicken, Duck, Turkey)
- Stuffing made with TCS Foods (contains broth)
- Dishes made with previously cooked food

155 F
- Ground Meat and Seafood
- Tenderized or Marinated Meat
- Eggs for hot-holding

145 F
- Whole meat (Roasts, maintain 145 F for 4 minutes)
- Eggs for immediate service

135 F
- Commercially processed and ready-to-eat food that will be hot held

Questions? Please contact the City of Jefferson Division of Environmental Health Services at 573-634-6410