**Section 760.240 Displaying Potentially Hazardous Foods**

Prior to July 1, 1996, potentially hazardous foods shall be held at an internal temperature of 45°F or below or at an internal temperature of 140°F or higher during display, except that rare roast beef which is offered for sale hot shall be held at a temperature of at least 130°F. Effective July 1, 1996, potentially hazardous foods shall be held during display at an internal temperature of 41°F or below, unless the foods are dated and refrigerated at 45°F for no more than three days as specified in Section 760.120, or held during display at an internal temperature of 140°F or higher, except that rare roast beef which is offered for sale hot shall be held at a temperature of at least 130°F.

(Source: Amended at 20 Ill. Reg. 2201, effective January 20, 1996)