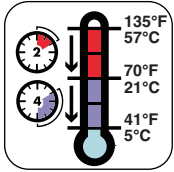


# CRITICAL TEMPERATURE CHART

Some foods favor bacterial growth and require strict temperature control. Examples of these are meat, poultry, eggs, seafood, dairy products, cut melon, raw seed sprouts, garlic-in-oil mixtures, cooked rice and potatoes. Toxins are poisons produced by bacteria that can cause food borne illness. Some toxins may not be destroyed by boiling.

## TEMPERATURE GUIDELINES



### REHEATING:

Reheat food to a minimum temperature of 165°F / 74°C

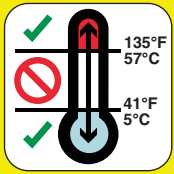
- Food must reach temperature within 2 hours
- Never let temperature fall below 135°F / 57°C



### HOT HOLDING:

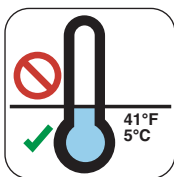
Temperature: 135°F / 57°C or above

- Keep food covered
- Stir hot food frequently
- Take actual food temperature; do not rely on a thermostat setting
- Check temperature every 2 hours
- Do not use hot holding equipment to heat food



### DANGER ZONE !

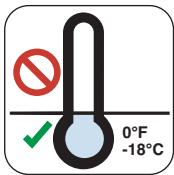
Temperature: 41° to 135°F / 5° to 57°C  
Potentially hazardous foods exposed to this temperature range for more than 4 hours are not safe to eat.



### COLD HOLDING:

Temperature: 41°F / 5°C or below

- Keep food covered
- Take actual food temperature; do not rely on a thermostat setting
- Check temperature every 2 hours
- 35° to 38°F / 2° to 3°C is the ideal air temperature



### FREEZER:

Maintain air temperature at 0°F / -18°C or below

- Some bacteria may not be killed at even the lowest temperatures

## STORING, PREPPING & HANDLING

### RECEIVING:

- Check temperatures of food upon receipt and reject any potentially hazardous foods out of acceptable ranges
- Put perishable foods away promptly

Refrigerated (Food) Temperature: 41°F / 5°C or below  
Frozen (Food) Temperature: 0°F / -18°C or below

### STORING:

- Use open shelving
- Check foods in multiple locations throughout a cold storage area; temperature may not be uniform
- Comply with storage time standards (7 days maximum for food held at 41°F / 5°C or below).

Dry Storage: 50° to 70°F / 10° to 21°C

Refrigerator (Food) Temperature: 41°F / 5°C or below  
Refrigerator (Air) Temperature: 38°F / 3°C or below  
Deep Chiller (Air) Temperature: 26° to 32°F / -3° to 0°C  
Freezer (Food & Air) Temperature: 0°F / -18°C or below

### THAWING / PREPPING:

- Do not thaw frozen food at room temperature
- If you thaw in a microwave, immediately begin cooking the food afterwards

Under Running Water (Water Temperature):

70°F / 21°C or below

In the Refrigerator (Air Temperature): 38°F / 3°C or below

### COOLING:

From Hot Temperature: Cool to 70°F / 21°C within 2 hours; and down to 41°F / 5°C or below within 4 hours (6 hours total)

- Do not cool at room temperature
- Divide food into small units or use a shallow pan
- Use an ice bath or blast chiller to hasten cooling

### SINK / WATER TEMPERATURES:

Handwashing Water: 120°F / 49°C

Sanitizing Solutions (Heat): 171°F / 77°C for 30 sec. min.

Sanitizing Solutions (Chemical): 75° to 120°F / 24° to 49°C

Dish Machine (Warewashing) Final Rinse: 180° to 190°F max / 82° to 88°C hot water sanitizing

**CHECK YOUR LOCAL REGULATIONS ON ALL REQUIRED TEMPERATURES AS THEY MAY VARY**



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