FOODSERVICE CRITICAL TEMPERATURE CHART

TOXINS are poisons produced by bacteria that can cause foodborne illness. Some toxins may not be destroyed by boiling.

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
- Stir 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

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
- Do not use cold holding equipment to cool food

FREEZER: Maintain air temperature at 0°F / -18°C or below.
Some bacteria may not be killed at even the lowest temperatures.

POTENTIALLY HAZARDOUS FOODS: 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.

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

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

STORAGE:
- 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:
- 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

SINK / WATER TEMPERATURES:
- Handwashing Water: 120°F / 49°C
- Sanitizing Solutions (Heat): 171°F / 77°C for 30 sec. minimum
- 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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