## CRITICAL TEMPERATURES FOR FOODSERVICE

41° 135°

Potentially hazardous foods exposed to this temperature range for a cumulative total of more than 4 hours are NOT safe to eat.

Maintaining temperatures is particularly important when dealing with **POTENTIALLY HAZARDOUS FOODS** which favor bacterial growth.



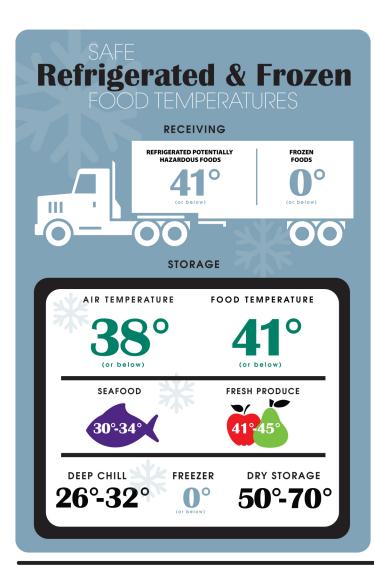


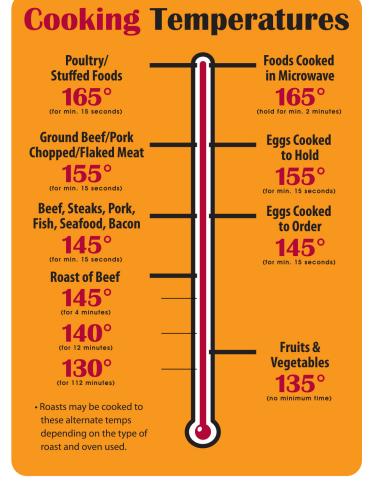


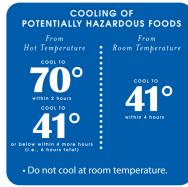














HANDWASHING (WATER TEMPERATURE)

110°

75°

120°

HOT WATER SANITIZATION

170°

for a minimum of 30 seconds

