

CRITICAL TEMPERATURES FOR FOODSERVICE

DANGER ZONE

**41°
to
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.



Cooking Temperatures

**Poultry/
Stuffed Foods**
165°
(for min. 15 seconds)

**Ground Beef/Pork
Chopped/Flaked Meat**
155°
(for min. 15 seconds)

**Beef, Steaks, Pork,
Fish, Seafood, Bacon**
145°
(for min. 15 seconds)

Roast of Beef
145°
(for 4 minutes)

140°
(for 12 minutes)

130°
(for 112 minutes)

• Roasts may be cooked to these alternate temps depending on the type of roast and oven used.

**Foods Cooked
in Microwave**
165°
(hold for min. 2 minutes)

**Eggs Cooked
to Hold**
155°
(for min. 15 seconds)

**Eggs Cooked
to Order**
145°
(for min. 15 seconds)

**Fruits &
Vegetables**
135°
(no minimum time)

SAFE Refrigerated & Frozen FOOD TEMPERATURES

RECEIVING

REFRIGERATED POTENTIALLY
HAZARDOUS FOODS

41°
(or below)

FROZEN
FOODS

0°
(or below)

STORAGE

AIR TEMPERATURE

38°
(or below)

FOOD TEMPERATURE

41°
(or below)

SEAFOOD

30°-34°

FRESH PRODUCE

41°-45°

DEEP CHILL

26°-32°

FREEZER

0°
(or below)

DRY STORAGE

50°-70°

COOLING OF POTENTIALLY HAZARDOUS FOODS

From
Hot Temperature

COOL TO
70°
within 2 hours
COOL TO
41°
or below within 4 more hours
(i.e., 6 hours total)

From
Room Temperature

COOL TO
41°
within 4 hours

• Do not cool at room temperature.

THAWING



UNDER RUNNING WATER
70°
(or below
water temperature)



IN REFRIGERATOR
41°
(or below)

• Do not thaw at room temperature.

HANDWASHING
(WATER TEMPERATURE)

110°



CHEMICAL
SANITIZING SOLUTIONS

**75°
to
120°**

HOT WATER
SANITIZATION

170°

for a minimum
of 30 seconds