

Foodservice Critical Temperature Chart

TOXINS are poisons produced by bacteria, and 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



Pen Style Digital Pocket Test Thermometer



Digital Thermometer / Timer / Clock



Digital Pocket Test Thermometer

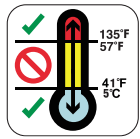


HOT HOLDING: (Food) Temperature: 135°F / 57°C or above

- 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.



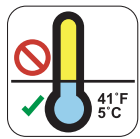
Timers



DANGER ZONE: 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.



Refrigerator/Freezer Thermometers



COLD HOLDING: (Food) 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 / 1.7° to 3.3°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.



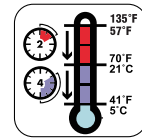
Probe Wipes



Thermocouple Probes

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



Cooling Validator

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



Infrareds

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



Bi-Metal Thermometer

Storage Thermometer



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 90°C hot water sanitizing



Thermocouple Instruments

°F °C



Measuring Success Since 1885

Email: rowena.roxas@aegateway.com Phone: 04 3309071 www.cooper-atkins.com