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.

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TEMPER	ATURE GUIDELINES			
135°F 57°C 70°F 21°C 41°F 5°C	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	165		74
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 	⁻¹³⁵	D	57—
135°F 57°C 41°F 5°C	DANGER ZONE ! Temperature: 41° to 135°F / 5° to 57°C Potentially hazardous foods exposed to this temperature range for more		N	
	than 4 hours are not safe to eat.	1	G	
	COLD HOLDING: Temperature: 41°F / 5°C or below • Keep food covered • Take actual food temperature; do not rely on a thermostat setting	41	E R	5 —
✓ ○ ^{5°C}	 Check temperature every 2 hours 35° to 38°F / 2° to 3°C is the ideal air temperature 	└─ 41		5
O°F -18°C	FREEZER: Maintain air temperature at 0°F / -18°C or below • Some bacteria may not be killed at even the lowest temperatures	0		-18
Accuracy to the	Highest Degree			
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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 $70^{\circ}F/21^{\circ}C$ within 2 hours; and down to $41^{\circ}F/5^{\circ}C$ 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: $120^{\circ}F/49^{\circ}C$ Sanitizing Solutions (Heat): $171^{\circ}F/77^{\circ}C$ for 30 sec. min. Sanitizing Solutions (Chemical): 75° to $120^{\circ}F/24^{\circ}$ to $49^{\circ}C$ Dish Machine (Warewashing) Final Rinse: 180° to $190^{\circ}F$ max / 82° to $88^{\circ}C$ hot water sanitizing

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