



FOOD TEMP SAFETY

KNOW THE DANGER ZONE!

Always Use a Calibrated Food Thermometer

COOKING

212°

KEEP HOT FOODS HOT

165°



Reheating Foods –Minimum 165° for 15 seconds
Minimum Hold Holding Temperature -135°
(140°meets this requirement)

140°

135°

DANGER
ZONE

125°

Foodborne Illness Bacteria Multiply Between 135°and 41°
Bacteria Multiplies Most Rapidly Between 125°and 70°
Getting Food to Below 70°as Quickly as Possible
Is Very Important to Prevent Bacteria Growth



70°

41°

STORAGE

30°

20°

KEEP COLD FOODS COLD

0°



Minimum Cold Holding Temperature –41°
Food Quick Chill Can be Achieved @ 32°to 26°
Frozen Food is Best Stored @ 0°