



FOOD SAFETY TEMPERATURES TO REMEMBER

- 165° F** Poultry; baluts; stuffed foods (fish, meat, pasta, poultry, ratites); stuffing containing fish, meat, poultry or ratites; reheated foods
- 155° F** Comminuted (chopped, ground, minced, etc.) fish or meat, ratites, injected meats, commercially-raised game animals, raw eggs not prepared in response to a consumer's order & for immediate service
- 145° F** Whole muscle intact beef steaks, roasts (ham, pork, etc.), bacon, fish, eggs broken/prepared in response to consumer's order & for immediate service
- 135° F** Minimum internal *hot holding* temperature
- 41° F** Maximum internal *cold holding* temperature

CLEANING AND SANITIZING TEMPERATURES

- 180° F** Hot water when used as a sanitizer / final rinse in high temp. dishmachines
- 110° F** Manual dishwashing & *recommended* for manual rinsing
- 75° F** Sanitizer final rinse
 - (**Chlorine:** 50-100 ppm; 7-10 seconds contact time)
 - (**Quaternary Ammonia:** As specified by the manufacturer —
Usually 200 ppm or 150-400 ppm; 30 or 60 seconds contact time)
- 100° F** Hot water temperature (minimum) at employee handsinks
- 85°-110° F** Hot water temperature range required in public restrooms

OTHER TEMPERATURES TO KNOW

- 32° F** Calibration for thermometers (using ice water)
- 212° F** Calibration for thermometers (using boiling water)
- 70° F** Cool running water for thawing frozen foods
- 165° F** Reheating temperature (for 15 seconds min., within 2-hrs. or less)

PROPER COOLING PROCEDURES

135° F to 70° F within 2-hrs. or less *and* within a total of 6-hrs.