

TEMPERATURE GUIDE FOR FOOD PROTECTION

**KEEP HOT FOODS HOT
(above 140°F)**

**AND COLD FOODS COLD
(below 45°F)**

Pressure equipment needed to obtain temperatures above boiling.

Potentially hazardous foods that have been cooked and then refrigerated should be reheated rapidly to 165°F or higher throughout before being served or before being placed in a hot food storage facility.

Water boils (212°F)

Dish and utensil rinse temperatures

Mechanical dishwashing temperatures

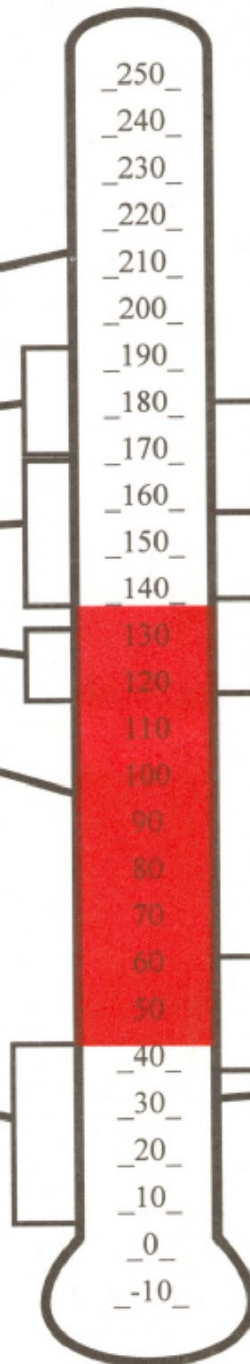
Hand dishwashing

Body temperature (98.6°F)

Danger Zone
Bacteria grow rapidly over this temperature range. Do not store potentially hazardous foods at these temperatures

Refrigerate prepared sandwiches and salads to prevent growth of bacteria.

Store frozen foods below zero. Thaw foods rapidly or in the refrigerator, or cook them from a frozen state.



Temperatures above boiling are necessary to kill spore forming bacteria.

Foods to be served hot should be prepared just before serving. Long storage of hot foods may cause problems.

Most bacteria killed at these temperatures.

Store or display hot foods above 140°F until consumed.

Some bacteria can grow.

Temperature range (50° to 120°F) for rapid bacterial growth. Never store potentially hazardous foods at these temperatures.

Some bacteria can grow.

Water freezes (32°F)

Cool leftovers rapidly to below 45°F. Use shallow pans.