

Temperatures for FOOD SAFETY

Food Handling and Storage

165°F

- Raw animal-based food cooked in a microwave (within 2 hours, covered, and held for 2 minutes minimum after cooking)
- Food previously served, cooled, and then reheated (within 2 hours)
- Poultry
- Stuffed foods

155°F

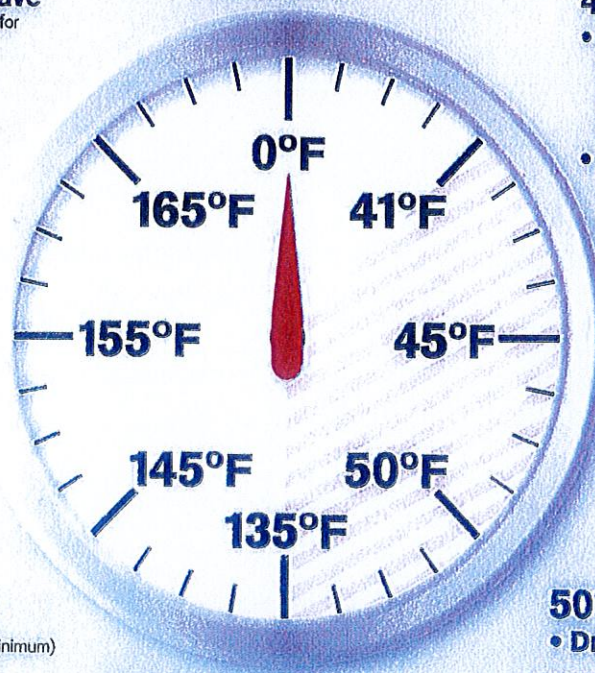
- Cooked ground meats
- Cooked eggs (for hot holding)

145°F

- Steaks (whole-muscle intact)
- Roasts (held for 4 minutes minimum)
- Cooked pork, ham, and bacon
- Cooked eggs (prepared for immediate service)

0°F

- Maximum temperature for storage or display of frozen food



41°F

- At or below temperature for storage or display of cold food (must be cooled to this temp within 4 hours)
- Maximum temperature for thawing frozen food

45°F

- Maximum temperature for raw shell eggs

50°F–70°F

- Dry storage

135°F

- Minimum temperature for holding hot food
- Minimum temperature for ready-to-eat food reheating (commercially processed – intact packaging)
- Fruits and vegetables
- Rice, pasta, and legumes

DANGER ZONE
41°F–135°F
Rapid Bacteria Growth Zone

Tableware and Utensil Sanitation

194°F

- Maximum rinse temperature for hot water sanitization in mechanical dishmachines

180°F

- Minimum rinse temperature for hot water sanitization in mechanical dishmachines

160°F–150°F

- Wash temperature for heat sanitizing in mechanical dishmachines (according to manufacturer's specifications)

120°F

- Minimum temperature for washing and chemical sanitization for any dishmachine

110°F

- Washing and rinsing temperature for manual warewashing

Local regulations may vary.

Sources: ServSafe® Food Certification Course Book – Educational Foundation of the National Restaurant Association, 2009.

2009 Federal Food Code

GFS
gordon food service

*Unless otherwise specified, all temperatures must be held for a minimum of 15 seconds.

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