

TEMPERATURE CHART

FOR SAFE FOOD

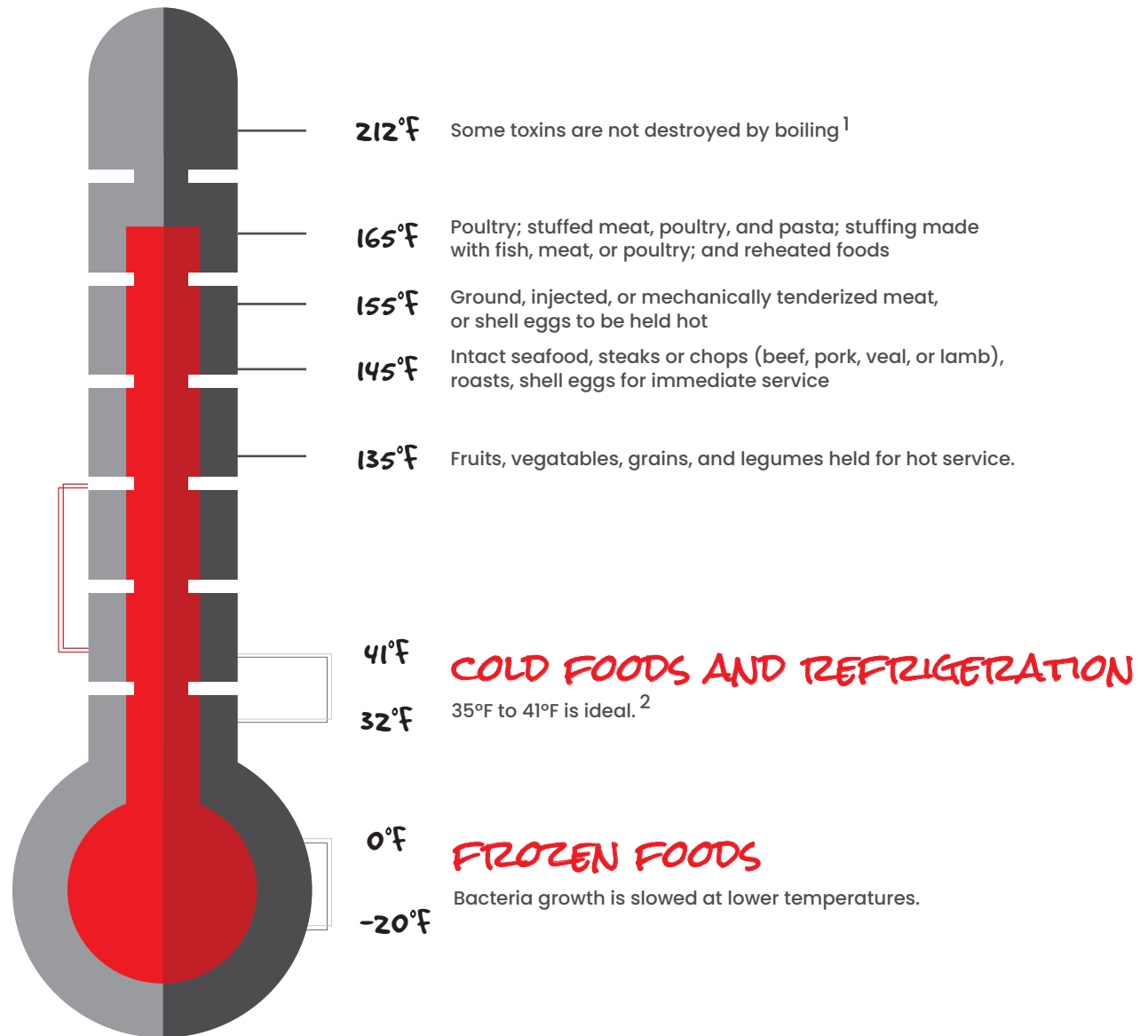
ACTION STEPS

- Control temperatures at each point in the flow of food.
- Take and record temperatures of food, and of hot and cold food storage units routinely.

TEMPERATURE DANGER ZONE

Rapid bacterial growth and toxin production occurs in the temperature danger zone (41°F – 135°F).

- Keep food out of the temperature danger zone when possible.
- Move food through the temperature danger zone quickly when cooking or cooling.
- Cool food from 135°F to 70°F within 2 hours and from 135°F to 41°F within a total of six hours.



¹ Toxins are poisons produced by bacteria that can cause foodborne illness.

² Refrigeration slows bacterial growth.

NOTE: All of the above listed temperatures have their own recommended time required for cooking.