

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 cooked, cooled, and then reheated. (within 2 hours)
- Poultry.
- Stuffed foods.

155°F

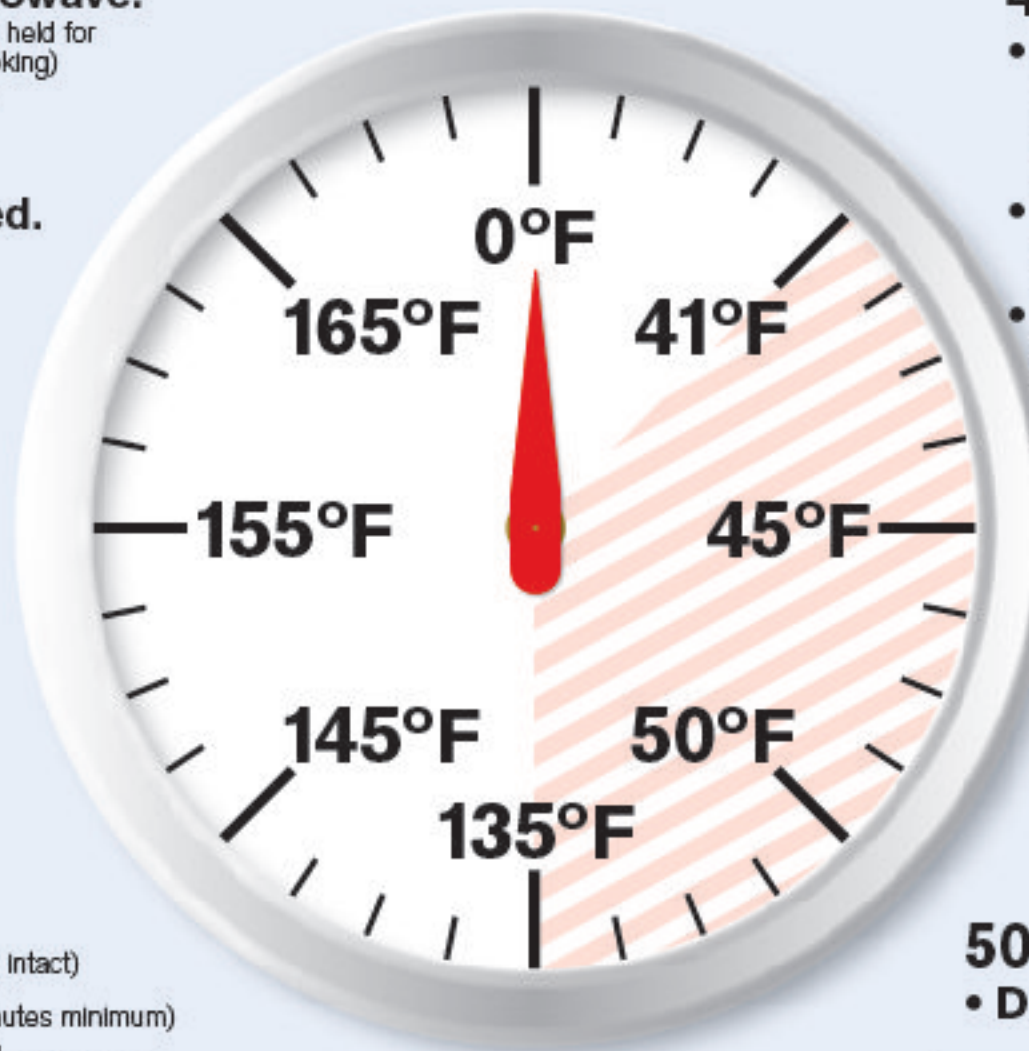
- Ground meats and seafood.
- Eggs. (for hot holding)

145°F

- Steaks. (whole-muscle intact)
- Roasts. (held for 4 minutes minimum)
- Pork, ham, and bacon.
- Eggs. (prepared for immediate service)
- Seafood.

0°F

- Maximum temperature for storage or display of frozen food.



41°F

- At or below temperature for storage or display of cold food.
- Maximum temperature for thawing frozen food.
- Hot food must be cooled to this temperature within 6 hours.

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 heating ready-to-eat food. (commercially processed – intact packaging).

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 or 150°F

- Minimum 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, 2012.

2013 Federal Food Code

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FOOD SERVICE

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

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