

ENVIRONMENTAL PUBLIC HEALTH DEPARTMENT

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TEMPERATURES TO REMEMBER

Cooking:

Poultry & Stuffing.....165°F/15 secs.
Hamburger.....155°F/15 secs.
Pork, Beef, Lamb, Seafood &
Other Potentially Hazardous Foods.....145°F/15 secs.
Fruits & Vegetables Cooked For Hot Holding.....140°F/15 secs.

Reheating:

Reheat all Potentially Hazardous Foods rapidly to.....165°F/15 secs.

Holding:

Hot135°F
Cold..... 41°F

Cooling:

Cooked Potentially Hazardous Foods shall be cooled:

Within 2 hours from135°F to 70°F

Within 4 hours from.....70°F to 41°F

Potentially Hazardous Foods made from ingredients at ambient temperatures:

Within 4 hours.....to 41°F

Food should be allowed to cool at a depth of 4 inches or less or in no larger than 4 inch pieces.

Equipment:

Refrigeration units must keep all potentially hazardous foods at temperatures below 41°F. Store foods so air can circulate. Do not overcrowd.

A metal stemmed thermometer reading 0°F to 220°F in 2° increments is a must for monitoring the above temperatures.

June 2007