



# KNOW YOUR TEMPERATURES

## FOOD SAFETY TEMPERATURES TO REMEMBER

- 165° F** Poultry; reheated foods; stuffed foods (fish, meat, pasta, poultry, ratites); stuffing containing fish, meat, poultry or ratites; baluts
- 155° F** Comminuted (chopped, ground, minced, etc.) fish or meat, ratites, tenderized and injected meats, commercially-raised game animals; raw eggs not prepared in response to a consumer's order & for immediate service (e.g. buffets or hot wells)
- 145° F** Whole muscle intact beef steaks; roasts (ham, pork, etc.); bacon; fish; eggs broken/prepared in response to consumer's order & for immediate service; foods prepared with bare hand contact which contain only ready-to-eat foods and no raw animal foods
- 135° F** Minimum internal *hot holding* temperature
- 41° F** Maximum internal *cold holding* temperature

## CLEANING AND SANITIZING TEMPERATURES

- 180° F** Hot water when used as a sanitizer/final rinse in high temp. dishmachines
- 110° F** Manual dishwashing & *recommended* for manual rinsing
- 75° F** **Quaternary Ammonia** sanitizer final rinse  
Concentration and contact time as specified by the manufacturer  
(e.g. 200 ppm, 150-400 ppm, etc.; 30-60 seconds contact time)
- Chlorine** sanitizer final rinse  
Contact time 7-10 seconds  
Water temperature and concentration based on the following specifications:
- |        |           |
|--------|-----------|
| 120° F | 25-49 ppm |
| 75° F  | 50-99 ppm |
| 55° F  | 100 ppm   |
- 100° F** Hot water temperature (minimum) at employee handsinks
- 85°-110° F** Hot water temperature range required in public restrooms

## OTHER TEMPERATURES TO KNOW

- 32° F** Calibration for thermometers (using ice water)
- 212° F** Calibration for thermometers (using boiling water)
- 70° F** Cool running water for thawing frozen foods
- 165° F** Reheating temperature (for 15 seconds minimum, within 2-hours or less)  
(Hold for 2 minutes if using a microwave for reheating)

## PROPER COOLING TEMPERATURES

- 135° F to 70° F** within 2-hours or less, and then to **41° F** within 4-hours