

TEMPERATURE AND TIME REQUIREMENTS FOR FOOD

CONTROLLING GROWTH OF FOODBORNE PATHOGENS

Temperature danger zone

The temperature range at which disease-causing bacteria grow best in time/temperature control for safety food (TCS) is called the temperature danger zone.

- Temperature danger zone is between 41°F and 135°F.
- TCS food must pass through the temperature danger zone as quickly as possible.
- Keep hot food hot and cold food cold. Always use a thermometer to check food temperatures.

Cooling food

- Cool hot food from:
 - 135°F to 70°F within two hours**AND**
 - 135°F to 41°F or below within a total of six hours.
- The faster food is cooled, the better.

Cold holding food

- Maintain cold food at 41°F or below.
- Frozen food must remain frozen.

Cooking raw animal food

The table below shows minimum requirements for some common raw animal food.

| Food | Internal temperature and time |
|---|---|
| Poultry Wild animals Stuffed fish, meat, pasta or poultry Stuffing containing fish, meat or poultry | 165°F for 15 seconds |
| Chopped or ground meat, fish, and game animals Ratitae Injected or tenderized meats Eggs for hot holding | 158°F (immediate) OR 155°F for 15 seconds OR 150°F for 1 minute OR 145°F for 3 minutes |
| Fish Whole muscle meat Game animals Eggs for immediate service | 145°F for 15 seconds |

*Temperature and Time Requirements for Food
continued...*

Hot holding food

- Maintain hot food at 135°F or above.
- Properly cooked roasts may be held at 130°F or above.

Reheating food

- Food made in-house and reheated for hot holding must reach an internal temperature of at least 165°F for 15 seconds.
- Food made in a food processing plant, opened in the food establishment, and reheated for hot holding must reach a temperature of 135°F.
- Reheat food rapidly, within two hours.
- Food that has been cooked and cooled properly may be served at any temperature if it is going to be served immediately.

