

FOODSERVICE CRITICAL TEMPERATURE CHART

TOXINS are poisons produced by bacteria that can cause food borne illness. Some toxins may not be destroyed by boiling.

REHEATING:

Reheat food to a minimum temperature of 165°F / 74°C

- Food must reach temperature within 2 hours
- Never let temperature fall below 135°F / 57°C



DPP400W



Digital Pocket Test Thermometer



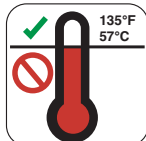
TTM59

DFP450W

HOT HOLDING:

Temperature: 135°F / 57°C or above

- Keep food covered
- Stir hot food frequently
- Take actual food temperature; do not rely on a thermostat setting
- Check temperature every 2 hours
- Do not use hot holding equipment to heat food



TC6



TM60
Timers

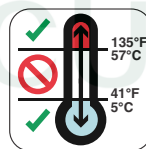


FT24

DANGER ZONE:

Temperature: 41° to 135°F / 5° to 57°C

Potentially hazardous foods exposed to this temperature range for more than 4 hours are not safe to eat.



25HP



335

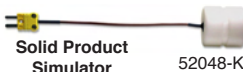
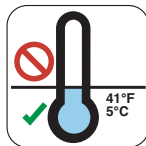
336

Refrigerator / Freezer Thermometers

COLD HOLDING:

Temperature: 41°F / 5°C or below

- Keep food covered
- Take actual food temperature; do not rely on a thermostat setting
- Check temperature every 2 hours
- 35° to 38°F / 2° to 3°C is the ideal air temperature



Solid Product Simulator

52048-K

FREEZER:

Maintain air temperature at 0°F / -18°C or below. Some bacteria may not be killed at even the lowest temperatures.



9152

Probe Wipes



50014-K



50012-K

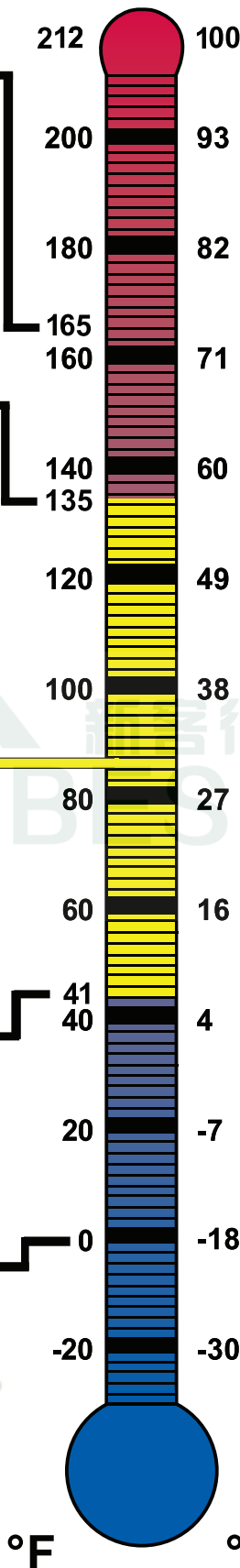


50336-K



50208-K

Thermocouple Probes



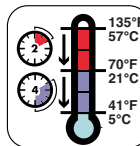
POTENTIALLY HAZARDOUS FOODS:

Some foods favor bacterial growth and require strict temperature control. Examples of these are meat, poultry, eggs, seafood, dairy products, cut melon, raw seed sprouts, garlic-in-oil mixtures, cooked rice and potatoes.

COOLING:

From Hot Temperature: Cool to 70°F / 21°C within 2 hours; and down to 41°F / 5°C or below within 4 hours (6 hours total)

- Do not cool at room temperature
- Divide food into small units or use a shallow pan
- Use an ice bath or blast chiller to hasten cooling



TTM41

Cooling Validator



RECEIVING:

- Check temperatures of food upon receipt and reject any potentially hazardous foods out of acceptable ranges
- Put perishable foods away promptly

Refrigerated (Food) Temperature:

41°F / 5°C or below

Frozen (Food) Temperature:

0°F / -18°C or below

Infrareds Thermometers



412



481



462

STORAGE:

- Use open shelving
- Check foods in multiple locations throughout a cold storage area; temperature may not be uniform
- Comply with storage time standards (7 days maximum for food held at 41°F / 5°C or below)

Dry Storage: 50° to 70°F / 10° to 21°C

Refrigerator (Food) Temperature: 41°F / 5°C or below

Refrigerator (Air) Temperature: 38°F / 3°C or below

Deep Chiller (Air) Temperature: 26° to 32°F / -3° to 0°C

Freezer (Food & Air) Temperature: 0°F / -18°C or below



1246-02

Bi-Metal Thermometer

Storage Thermometer



THAWING:

- Do not thaw frozen food at room temperature
- If you thaw in a microwave, immediately begin cooking the food afterwards

212-159

Under Running Water (Water Temperature): 70°F / 21°C or below

In the Refrigerator (Air Temperature): 38°F / 3°C or below

SINK / WATER TEMPERATURES:

Handwashing Water: 120°F / 49°C

Sanitizing Solutions (Heat): 171°F / 77°C for 30 sec. minimum

Sanitizing Solutions (Chemical): 75° to 120°F / 24° to 49°C

Dish Machine (Warewashing) Final Rinse: 180° to 190°F max / 82° to 88°C hot water sanitizing



35100-K



35200-K



93230-K

Thermocouple Instruments

Check your local regulations on all required temperatures, as they may vary.



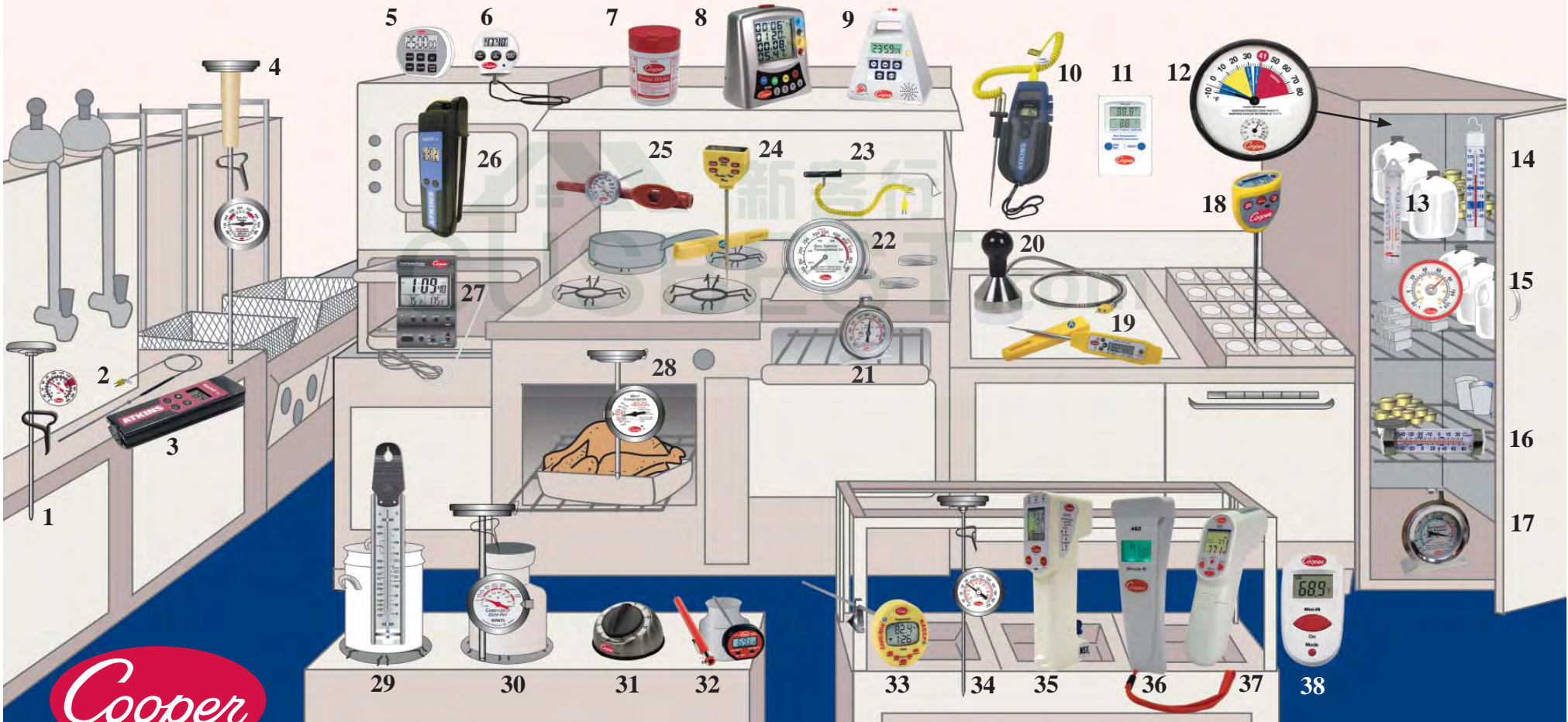
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PROFESSIONAL FOODSERVICE KITCHEN PRODUCTS

1. 2237	Espresso / Milk Frothing Thermometer	14. 330	Refrigerator / Freezer Thermometer	27. DTT361	Digital Cooking Thermometer / Timer with Temperature Alarm and Probe
2. 50208	Fry Vat Probe	15. 535	Reach-in Cooler Thermometer	28. 323	Meat Thermometer
3. 35200-K	AquaTuff™ Thermocouple Instrument	16. 335	Glass Tube Refrigerator / Freezer Thermometer	29. 329	Paddle Style Deep Fry / Candy / Jelly Therm
4. 3270-05	Deep Fry Thermometer	17. 25HP	Bi-Metal Refrigerator / Freezer Thermometer	30. 322-01	Deep Fry / Candy / Jelly Thermometer
5. TC6	24 Hr. Electronic Timer / Clock / Stopwatch	18. DFP450W	Digital Pocket Test Thermometer w/ Temp Alarm	31. TM60	Long Ring Mechanical Timer
6. TS100	99 Minute Stopwatch / Timer w/ Lanyard	19. DPP400W	Pen Style Digital Pocket Test Thermometer	32. DT300	Oval Style Digital Pocket Test Thermometer
7. 9152	Probe Wipes - Large Tub 200 Count	20. 50014-K	Weighted Griddle Probe	33. TTM41	Coolit-Rite™ Monitoring Thermometer
8. TFS4	Multi-Station 99 Hour Digital Timer	21. 24HP	Oven Thermometer	34. 2238-06	8" Stem Test Thermometer
9. FT24	Single-Station 24 Hour Digital Timer	22. 3210-08	Grill Surface Thermometer	35. 481	DualTemp2™ Infrared Thermometer with RTD Probe
10. 93230-K	EconoTemp™ Thermocouple Instrument with DuraNeedle Probe and Wall Mount	23. 50263-K	Patty Probe, 60° Angle 3/16" Depth	36. 462	Slim-Line™ Infrared Thermometer
11. TRH122M	Mini Thermometer Hygrometer	24. TTM59	Pocket Test Plus™ Digital Thermometer	37. 412	Gun Style Infrared Thermometer w/ Laser
12. 212-159	Refrigerator / Freezer Thermometer	25. 1246-02	Mechanical Pocket Test, 0° - 220°F	38. 470	Mini Infrared Thermometer
13. 336-01	ColdStik™ Refrigerator / Freezer Thermometer	26. 35132	AquaTuff™ Wrap&Stow™ Thermocouple Instrument		



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