



A Guide for Food Temperature Management

Maximum cold holding temperature*	41°F
Recommended long-term frozen storage temperature	0°F
The “temperature danger zone” (TDZ) for food	42°F to 134°F
Minimum food thermometer temperature range	0°F to 220°F
Minimum hot holding temperature	135°F
Minimum cooking temperature for ready-to-eat food (packaged, pre-cooked or canned goods)	135°F
Minimum cooking temperature for whole meats/fish	145°F
Minimum cooking temperature for chopped meats/fish	155°F
Minimum cooking temperature for poultry	165°F
Minimum <u>reheating</u> and microwave cooking temperature	165°F

To safely cool down “time and temperature controlled for safety” (TCS) hot foods, both of the following steps must be met;

1. After the temperature of the cooling food falls below 135°F, the food must continue to cool within two (2) hours to 70°F and then,
2. Within six (6) hours total, foods must finish cooling to 41°F or below.

*Note: Foods capable of growing bacteria and stored from 32°F to 41°F may only be held in that temperature range for a maximum of seven days. But because the day of preparation counts as day one, the actual food product’s expiration or “**use thru**” **date** is determined by counting **six (6) days ahead** and marking that date on the food product.