



# Temperatures for Food Safety

In Safe Hands by Thornhill Training

Food Product or Process	Temperature
1. Temperature Danger Zone	41°F-135°F
2. <b>Cold</b> holding for TCS (Time/Temperature Control for Safety Food)	41°F or lower
3. <b>Hot</b> holding for TCS food (steam tables, catering, buffet tables, during transport)	135°F or higher
4. Receiving temperature for cold TCS food - 41°F (*exceptions eggs, milk, shellfish)	41°F or lower
5. *Receiving temperature for shell eggs, milk and shellfish - 45°F or lower	45°F or lower
<b>Time and Cooking Temperatures</b> (15 second kill time)	
6. Minimum cooking for fruits & vegetables	135°F, 15. sec.
7. <b>Whole</b> pieces of raw meat – beef, pork, fish, seafood (steak & pork roasts)	145°F
8. Shell eggs cooked and served immediately (not held)	145°F
9. Shell eggs - Preparing raw shell eggs that will be <u>held</u> and not served immediately	155°F
10. <b>Ground or chopped</b> raw - beef, pork, fish (hamburger patties, pork sausage)	155°F
11. Raw chicken, poultry, stuffed foods	165°F
12. <b>Microwave oven</b> - cover food, stir halfway through, cook to 165°F, left covered for 2 minutes after cooking	165°F
13. <b>Reheating</b> TCS food to 165°F in less than 2 hours	165°F
14. <b>2-Stage cooling process</b> – 1 <sup>st</sup> step, 135°F to 70°F within 2 hours. 2 <sup>nd</sup> step, 70°F to 41°F within 4 hours. total cooling time 6 hours	135°F to 70°F to 41°F
15. <b>Time-Only as a Public Health Control</b> - Time-only = Maximum 6 hours, if initial temperature 41°F, may not exceed 70°F	41°F-70°F or less, 6 hours
16.	
17.	
18.	
<b>Water and other Temperatures</b>	
1. Using a 3-compartment sink, the temperature of the wash water must be maintained at a minimum of 110°F	110°F
2. Handwashing sink should reach a minimum of 100°F	100°F
3.	
4.	
(Note: Based on the FDA Model Food Code, 2018)	

