

# TEMPERATURE GUIDE FOR FOOD PROTECTION

**KEEP HOT FOODS HOT  
(above 135°F)**

**AND COLD FOODS COLD  
(below 41°F)**

**Pressure equipment  
needed to obtain  
temperatures above  
boiling.**

*Potentially hazardous foods that have been cooked and then refrigerated should be reheated rapidly to 165°F or higher throughout before being served or before being placed in a hot food storage facility.*

**Water boils (212°F)**

**Dish and utensil  
rinse temperatures**

**Mechanical dishwashing  
temperatures**

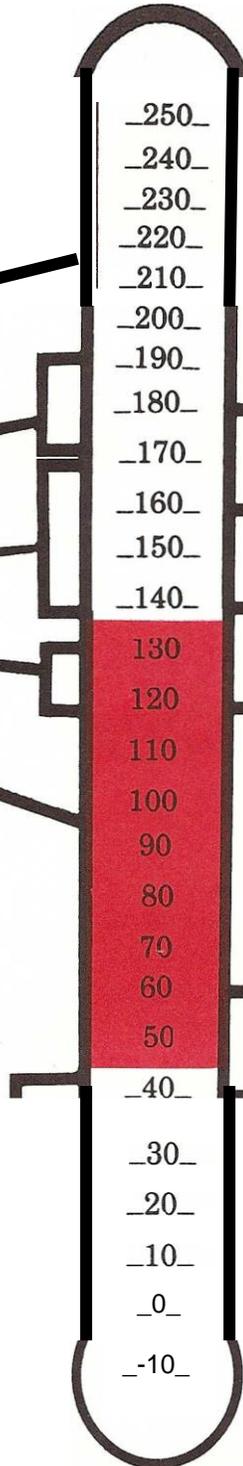
**Hand dishwashing**

**Body temperature  
(98.6°F)**

**Danger Zone**  
*Bacteria grow rapidly over this temperature range. Do not store potentially hazardous foods at these temperatures.*

**Refrigerate prepared sandwiches and salads to prevent growth of bacteria.**

**Store frozen foods below zero. Thaw foods rapidly or in the refrigerator, or cook them from a frozen state.**



**Temperatures above boiling are necessary to kill spore forming bacteria.**

**Foods to be served hot should be prepared just before serving. Long storage of hot foods may cause problems.**

**Most bacteria killed at these temperatures.**

**Store or display hot foods above 135° until consumed.**

**Some bacteria can grow.**

*Temperature range (50° to 120°) for Rapid bacterial growth never store potential hazardous foods at these temperatures.*

**Some bacteria can grow.**

**Water freezes (32°F)**

**Cool leftovers rapidly to below 41°F. Use shallow pans.**

Distributed by:

Wilkes County Health Department  
Environmental Health Services  
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