

IMPORTANT TEMPERATURES *for food safety*

Receiving

Cold Food: $<5^{\circ}\text{C}$

Hot Food: $>57^{\circ}\text{C}$

Live Shellfish & Eggs: $<7^{\circ}\text{C}$



Cooking

Poultry: 74°C

Ground Red Meat; Eggs for hot holding: 68°C

Seafood; Whole Red Meat; Eggs for immediate service: 63°C

Vegetables: 57°C



Cooling

Ice Bath

Step I: 57°C to 21°C within 2 hours

Step II: 5°C or below in another 4 hours

Blast Chiller

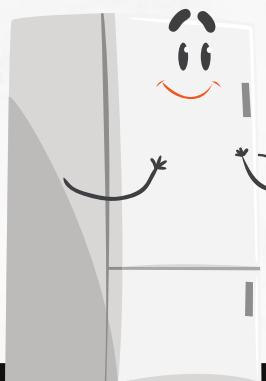
$<5^{\circ}\text{C}$ within 90 minutes



Storage

Chiller: Target $<5^{\circ}\text{C}$
Critical Limit: 8°C

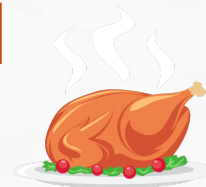
Freezer: $<-18^{\circ}\text{C}$
Critical Limit: -15°C



Hot & Cold Holding

Hot Holding: $>57^{\circ}\text{C}$, discard if $<57^{\circ}\text{C}$ for over 4 hours

Cold Holding: $<5^{\circ}\text{C}$, if $<21^{\circ}\text{C}$ can be held for 6 hours



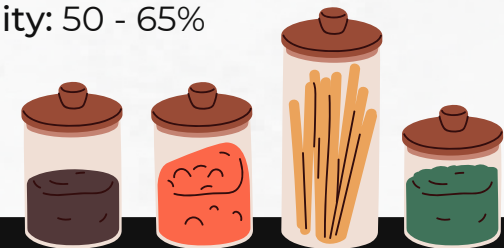
Reheating

74°C within 2 hours

Dry Store

Ambient Temperature:
Target $<21^{\circ}\text{C}$
Critical Limit: 24°C

Humidity: 50 - 65%



Danger Zone



$5^{\circ}\text{C} - 57^{\circ}\text{C}$