

Illinois Department of Public Health

Division of Food, Drugs and Dairies

217-785-2439

Critical Temperatures for Foodservice

Receiving

Refrigerated potentially hazardous foods 41°F or below

Frozen food 0°F or below

- Check temperatures of food upon receipt and reject any potentially hazardous foods that fall outside of accepted ranges.
- Put perishable foods away promptly.

Storage

Refrigeration (air) temperature 38°F or below

Refrigeration (food) temperature 41°F or below

Seafood temperature 30°F-34°F

Fresh produce temperature 41°F-45°F

Deep chill 26°F-32°F

Freezer (food) temperature 0°F or below

Dry Storage 50°F-70°F

- Use open shelving and do not cover with foil.
- Check foods in multiple locations throughout a cold storage area; temperature may not be uniform.
- For ready-to-eat foods prepared on-site, label and comply with storage time standards (seven days maximum for food held at 41°F or below).

Thawing

In the refrigerator: 41°F or below

Under running water: 70°F or below (water temperature)

- Do not thaw at room temperature.
- If a microwave is used to thaw food, the food must be cooked immediately after thawing.

Cooking

Beef roast 145° F for minimum of 3 minutes **or** 140° F for 12 minutes **or**

130° F for 121 minutes

Beef, steaks, pork, ham, fish, seafood

(filets, chops or intact pieces), bacon

145° F for minimum of 15 seconds

Ground beef or pork, chopped/flaked meat

155° F for minimum of 15 seconds

Poultry, stuffed foods

165° F for minimum of 15 seconds

Eggs Cooked to hold

155° F for minimum of 15 seconds

Eggs Cooked to order

145° F for minimum of 15 seconds

Foods cooked in microwave

165° F, hold for min. of 2 minutes

Fruits, vegetables

140° F (no minimum time)

- For combination dishes, choose the ingredient with the most stringent standard and follow it.
- Measure temperature in the thickest part of the food.

Cooling - Potentially Hazardous Food

From hot temperature, Cool to 70°F within 2 hours; cool to 41°F or below within 4 more hours (6 hours total).

From room temperature, Cool to 41°F within 4 hours.

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

Holding

Hot Food 140°F or above.

Cold Food 41°F or below.

- Keep food covered.
- Stir hot food frequently.
- Store utensil in food.
- Take actual food temperature; do not rely on a thermostat setting.
- Check temperature frequently (at least every 2 hours).
- Do not use hot holding equipment to heat or reheat food.

Reheating

Reheat leftovers to a minimum temperature of 165°F

- Food must reach temperature within 2 hours.

Potentially Hazardous Foods

These foods favor bacterial growth and require strict temperature control: Meat, poultry, eggs, seafood, dairy products, cut melon, raw seed sprouts, garlic-in-oil mixtures, cooked rice or potatoes, and others.

Danger Zone: 41° F - 140° F

Potentially hazardous foods exposed to this temperature range for a cumulative total of more than four hours are not safe to eat.

More Temperatures

Handwashing water 110°F

Sanitizing solutions (heat) 171°F for 30 sec. minimum

Sanitizing solutions (chemical) 75°F-120° F

These temperatures are based on the 2001 FDA Food Code.