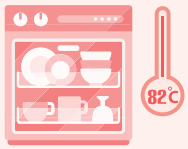
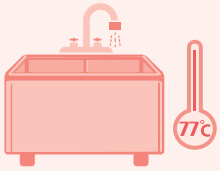
Important Temperatures for Safe Food Handling

82 °C



Sanitize dishes with hot water in a dishwashing machine, at 82°C, for 10 seconds .

77 °C

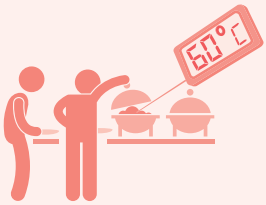


Sanitize dishes with hot water in a sink, at 77°C, for 2 minutes.

74 °C

Cook most foods to a minimum **internal cooking temperature** of 74°C, for 15 seconds. **Reheat** foods to 74°C in 2 hours or less.

60 °C

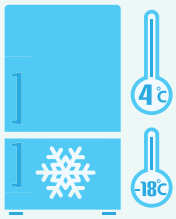


Keep **hot foods hot** , at 60°C or warmer, with proper hot holding equipment.

55 °C
40 °C
35 °C
20 °C
5 °C

Between **4 °C and 60 °C, disease-causing bacteria can quickly grow and produce toxins** in potentially hazardous foods.

4 °C

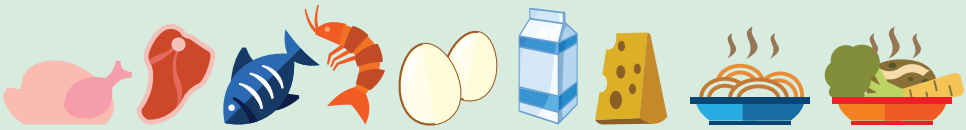


Keep **cold foods cold** , at 4°C or colder, with refrigeration equipment or with ice.

-18 °C

Keep **frozen foods** at -18°C or lower.

Keep potentially hazardous foods out of the Danger Zone as much as possible, and no more than 2 hours.



This includes meat, seafood, eggs, dairy, cooked cereals & cooked vegetables.

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