

# Food Safety - Temperatures & Times

*Ohio Uniform Food Safety Code, June 1, 2016, www.ShelbyCountyHealthDept.org*

**165°F** – Poultry, Stuffing with meat, Stuffed pasta, Stuffed meats;



**Reheating Leftovers** (completed within 2 hrs)

**155°F** – Ground/Chopped/Minced/Injected/Tenderized meats (beef, pork, seafood),

Eggs not immediately served



**145°F** – Whole cuts of meats (beef, pork, seafood), Eggs immediate serve



**135°F** – Vegetables, Precooked commercially packaged food;



minimum **Hot Holding Temperature** (after fully cooked)

**Cooling (6 hrs. max. total)** – use shallow pans, small/thin portions, rapid chill equipt., stir food in ice bath, use containers that facilitate heat transfer, add ice as ingredient

**135°F to 70°F** – 2 hours max. to cool down through this upper range



**70°F to 41°F** – cool down here with remainder of time (4 hrs. ave.)

**41°F** – maximum **Cold Holding Temperature**

**7 Days** – maximum Holding Time, ready-to-eat, time/temperature controlled for safety food can be kept in refrigeration when prepared on site or when opened if commercially made (day prepared or opened is day 1); Exempt are shellstock, deli salads, hard or semi-soft cheeses, cultured dairy, preserved fish, shelf stable dry-fermented or salt-cured products.

**Storage/Stacking** – in coolers prevent cross contamination by separation, packaging, and segregation of raw animal foods by species and below ready-to-eat foods

**Thawing** – shall be done under refrigeration, or completely submerged under running water, or as part of an uninterrupted cooking process