



Temperature Control

Part 4



Approved Thermometers

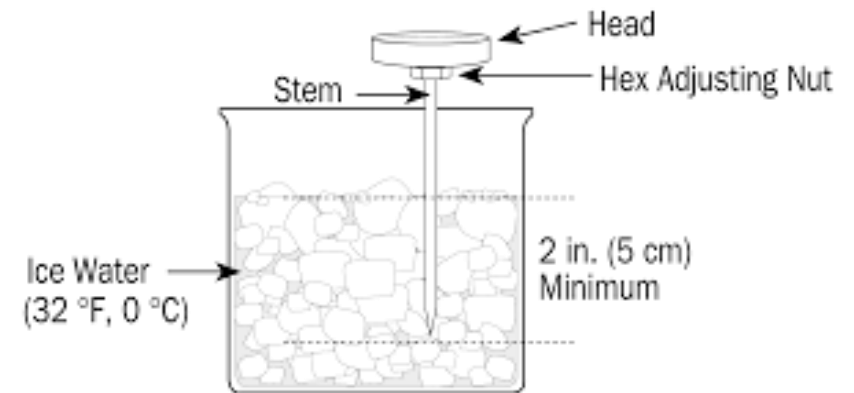
- Stem thermometer with a range of 0-220°F
- Thermometer may be analog or digital
- Meat thermometers are not allowed





Check Calibration of Thermometers

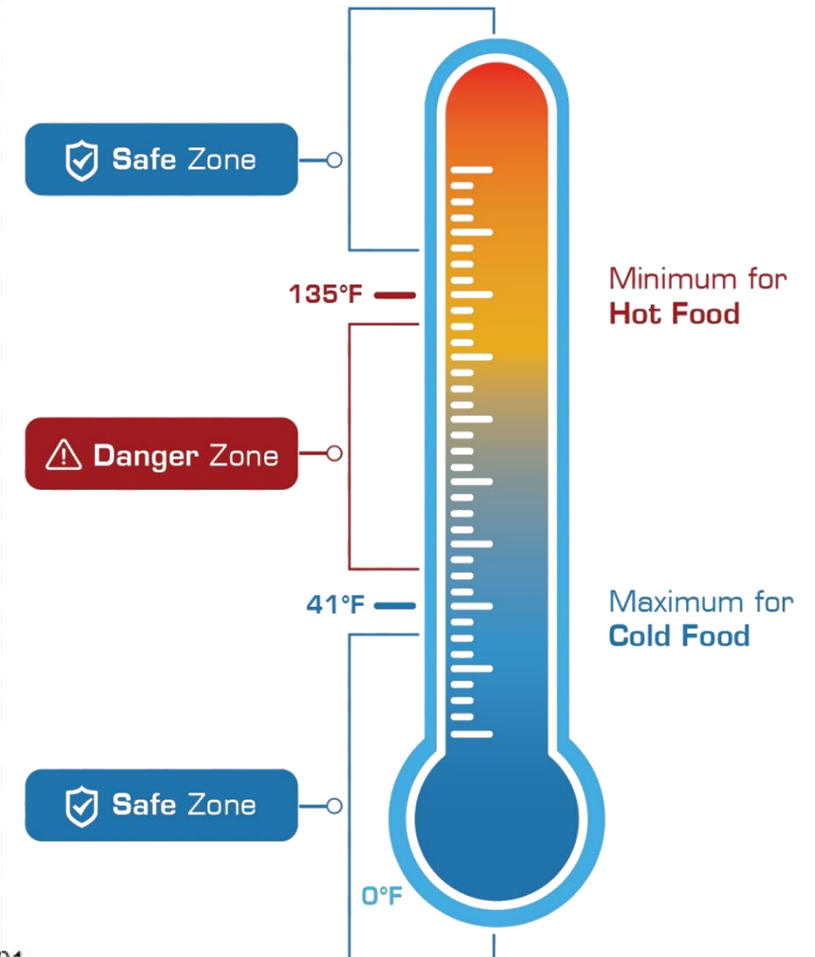
- Check your thermometer's calibration **OFTEN**
- Fill a container with ice and water and stir
- Submerge the end of the thermometer in the ice bath for at least one minute
- Thermometer should read 32°F
- If it does not:
 - Digital: Check manufacturer instructions for calibration – May not be possible
 - Analog: Adjust hex nut beneath the dial so the thermometer, when submerged in the ice bath, reads 32°F





Food Temperature Danger Zone

- Leaving food out at room temperature can lead to the growth of bacteria and other pathogens that cause foodborne illness
- Bacteria **grow best** in the temperature range of **41 – 135°F**
- In this temperature range, bacteria can double in number in **as little as 20 minutes**
- This range of temperatures is often called the “**Danger Zone**”





Cold Holding

- Keep cold food cold, at or below 41°F
- Place food in a refrigeration unit, cooler with copious amounts of ice, or in containers on ice
- Provide a thermometer in coolers





Hot Holding

- Keep hot food **hot, at or above 135°F**
- Place cooked food inside grills, ovens, steam tables, or large heated roasters immediately after cooking





Proper Cooking Temperatures

- **Poultry – 165°F:** Chicken, Turkey, Chicken/Turkey Ground, Chicken/Turkey Sausages



- **Ground Meat – 155°F:** Hamburgers, Sausages, Meatloaf, or Injected Steaks



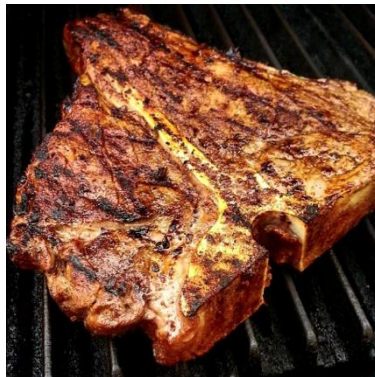


Proper Cooking Temperatures

- **Eggs – 155°F:** Scrambled, Fried, Poached for hot holding



- **Whole Cuts of Beef and Pork – 145°F:** Steaks, Chops, Roasts





Proper Cooking Temperatures

- **Seafood – 145°F:** Fish, Shrimp, Lobster, Crab



- **Vegetables for hot holding – 135°F**





Taking Temperatures

Analog-Dial Thermometers





Taking Temperatures

Digital Thermometers





Thawing Foods

- 3 Approved Methods:
 - Under refrigeration
 - Under running cold water
 - As part of cooking process



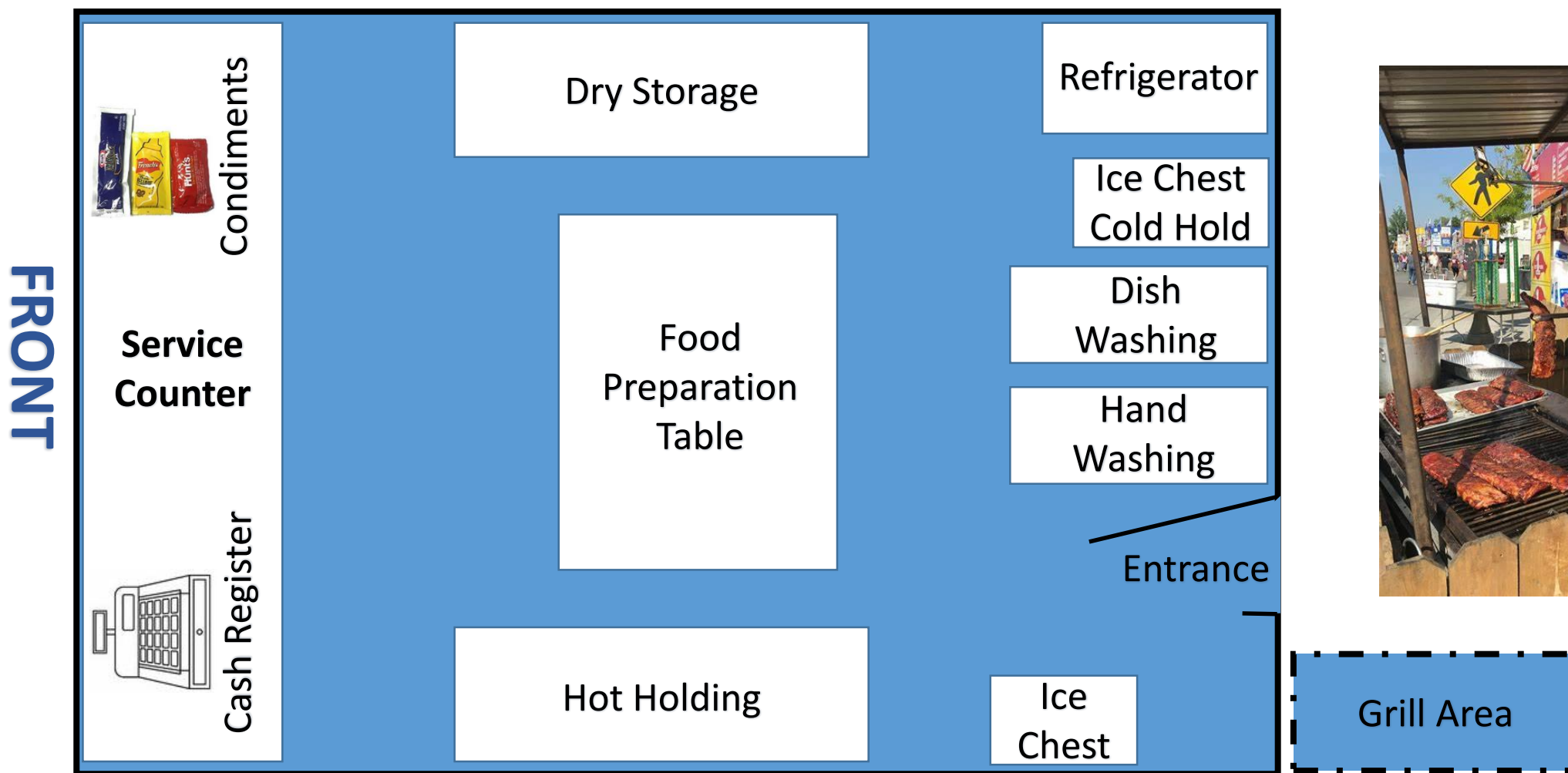


Cooling Foods

- Cooling foods for later service is not recommended, but if necessary follow these guidelines:
 - Leave containers uncovered while cooling
 - Utilize shallow metal pans
 - Utilize ice baths and ice wands
 - Add ice as an ingredient
 - Place shallow pans of food into a freezer



Food Stand Set-Up Example (in a screened-in tent)





Food Stand Screened-In Tent Example





End of Part 4

City of Racine Public Health Department