

# CRITICAL TEMPERATURES FOR FOODSERVICE

## TABLEWARE AND UTENSIL SANITATION

Dishmachine final rinse **74 - 82C** **165 - 180F**  
(determined by type of machine)

Rinse water for manual sanitizing **77C** **170F**

Dishmachine wash water **60 - 74C** **140 - 165F**  
(determined by type of machine)

Chemical dishmachine wash water **49C** **120F**

Chemical sanitizing solution **24C** **75F**

## FOOD HANDLING AND STORAGE

**212F** **100C** Water boils

**165F** **74C** Minimum for cooking poultry,  
stuffed meats and reheating of  
potentially hazardous foods

**150F** **66C** Minimum for cooking pork

**140F** **60C** Cooking, storage or  
display of potentially  
hazardous foods at or  
above this temperature

**DANGER  
ZONE  
for  
FOOD**

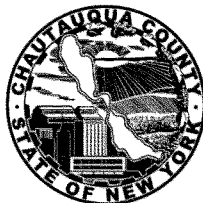
**SAFENESS** **65 - 85F** **18 - 29C** Range of room  
temperatures

**45F** **7C** Storage or display of  
potentially hazardous  
foods at or below this  
temperature

**32F** **0C** Water freezes

**0F** **-18C** Storage of frozen foods

CHAUTAUQUA COUNTY DEPARTMENT OF HEALTH  
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