

Education Module

Time and Temperature

Definition-

Time and temperature play critical roles in the process of maintaining a safe food supply. They affect food quality and safety from the moment food arrives at the back door to the time a prepared meal is presented to the customer.

Information-

Not cooking food thoroughly and allowing food to remain too long at temperatures favorable to the growth of foodborne microorganisms is potentially hazardous.

Process for Time and Temperature-

1. Use a properly calibrated thermometer when taking temperatures. Wash, rinse, and sanitize thermometers after each use.
2. Be sure that thermometer is washed, rinsed and sanitized properly using one of the following methods:
 - Fill sanitizer cup with sanitizing solution from SFSPac Sanitizer Spray Bottle, test solution to ensure proper PPM (200-300PPM), when not in use place thermometer in sanitizer cup.
 - Use an approved premoistened sanitizing wipe for food thermometers.
3. Do not allow food to remain in the Danger Zone (41^o F - 135^oF).
4. Keep hot foods 135^o F or above when holding (140 or above in New Mexico).
5. Keep cold foods 41^o F or below when holding (40 or above in New Mexico).
6. Cook foods to the proper internal temperature, following the label.
7. Reheat all foods to 165^o F for 15 seconds, within 2 hours.
8. Record final temperatures in temperature log or production report.

The following are minimum temperatures only Always follow the product label.

165^o F = Whole and ground poultry, casseroles, and precooked items

155^o F = Ground meats; beef and pork (hotdogs and sausage)

You Should Know

1. How long should you wait after the thermometer stops reading before you record the temperature?
2. Where should your thermometers be in between uses?
3. What is the temperature range of the Danger Zone?

