



COLD HOLDING:
All foods should be held at 41° F or below.

- Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41°F or less within the remaining time period or discard.

COOKING:

- Poultry products: 165°F/ 15 seconds
- Ground beef: 155°F/ 15 seconds
- Eggs, fish, pork, beef: 145°F/ 15 seconds
- All other foods 145°F/ 15 seconds
 - Corrective Action: Continue cooking.

REHEATING:
Reheat foods to 165°F within 2 hours.

- Corrective Action: Discard if not reheated within 2 hours.

HOT HOLDING:
All foods should be held at 140°F or above.

- Corrective Action: If food is out of temperature for less than 4 hours, rapidly reheat to 165°F or greater within the remaining time period or discard.

COOLING:
Cool cooked foods from 140°F to 70°F within 2 hours. Then continue to cool from 70°F to 41°F within 4 hours. Food products made from ingredients at room temperature must be cooled to 41°F within 4 hours.

- Corrective Action: Reheat to 165°F and cool properly, serve, or discard.

RECEIVING:
All potentially hazardous foods must be at 41°F or less.

- Corrective Action: Reject food if not at proper temperature.