



Times, Temperatures and Terms to Remember

41°F to 135°F	Temperature danger zone
pH 4.6 or lower	pH level at which most harmful bacteria will <i>not</i> grow well
0° to 220°F (-17.8° to 104.4°C)	Temperature range for a bi-metallic stemmed thermometer
20 seconds	Appropriate length of time for handwashing
41°F (4.4°C)	Maximum internal product temperature for refrigerated food
90 days	Length of time shelfstock identification tags must be kept on file
50°F (10°C)	Ideal dry storage temperature
6 inches	Storage distance of food off the floor and away from the wall
26° to 32°F (-3.3 to 0°C)	Internal product temperatures in deep-chilling units
0°F (-17.8 °C)	Internal product temperature for frozen food
Label/Date/Time	Product rotation identification for deliveries and prepared or cooked food
TTI	Time-temperature indicator
MAP	Modified atmosphere packaging
FIFO	First In, First Out
HACCP	Hazard analysis critical control point-following food flow through your operation
CCP	Critical control point
70°F (21.1°C) or lower	Running drinkable water temperature for thawing food
Bare Hand Contact	No bare hand contact with ready to eat foods. Use plastic gloves, tongs, or deli tissue.
Date Marking	Ready to eat, potentially hazardous, refrigerated food when open or at time of preparation must be dated and consumed within 7 days
165°F (73.9°C) for 15 seconds	a. Minimum internal produce temperature for all poultry, game birds, stuffed meats and stuffed pasta b. Minimum internal product temperature for reheated food
155° F for 15 seconds	a. Minimum internal product temperature for ground beef and ground pork b. Minimum internal product temperature for pork, ham, sausage and bacon
135°F for 15 seconds	Minimum internal product temperature for cooked potentially hazardous food
135°F (57.2°C)	Minimum internal product temperature for holding potentially hazardous food
165°F (73.0°C) allow to stand covered for two minutes	Minimum internal product temperature for potentially hazardous food cooked in a microwave
2 inches or less	Product depth for food cooling in shallow pans
180°F (82.2°C)	Final rinse cycle for high-temperature dishwashing machine at the manifold
170°F (76.7°C) for 30 seconds	Heat sanitizing for manual immersion
1 minute	Immersion time for chemical sanitizing
NSF <i>International</i>	Foundation that publishes and designs standards for foodservice equipment
PCO	Pest Control Operator
IPM	Integrated pest management
MSDS	Material Safety Data Sheet