

Keeping Hot Foods Hot & Cold Foods Cold



TEMPERATURE MAINTENANCE OF FOOD IS VERY IMPORTANT FOR FOOD SAFETY.

PROPERLY HANDLING HOT FOODS:

Keep hot foods at or above 135 °F. Place cooked food in warming trays, steam table pans and hot holding cabinets.

PROPERLY HANDLING COLD FOODS:

Keep cold foods at or below 41 °F. Place food in containers on ice.

Keep cold prepared foods for service under refrigeration until service/transport.

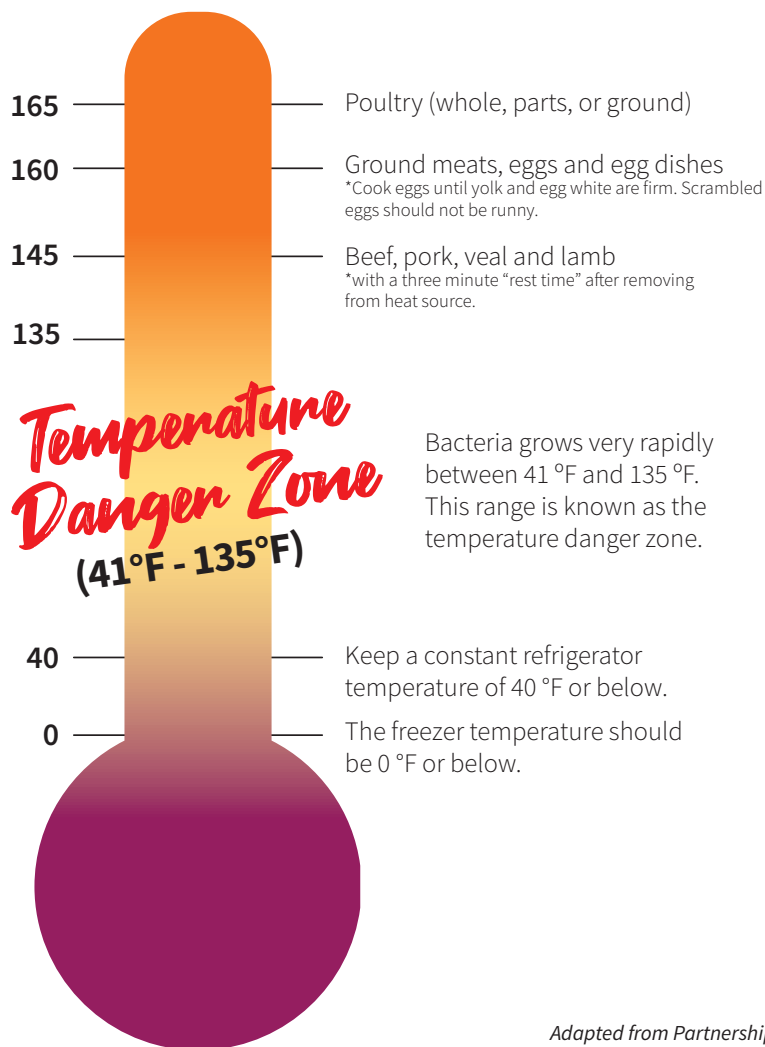
Transport food within containers packed in ice/frozen ice packs.

Prepare small batches at a time to limit the time food is exposed to room temperature.

Pre-chill ingredients used for cold dishes before mixing them together, such as chicken or tuna salad, potato or pasta salad.

SAFE COOKING GUIDELINES:

Safe Minimum Internal Temperatures as measured with a calibrated food thermometer



CONTROL TIME AND TEMPERATURE. Never leave food out of refrigeration over 2 hours. Keep food out of the temperature danger zone of 41°F to 135°F as much as possible. To learn more, please visit our Food Safety Resources page.

Adapted from Partnership for Food Safety Education

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