Appendix B

Review of Important Temperatures, Times, and Procedures for Food Safety

Question	Answer
1. The temperature danger zone for bacterial growth.	**41° F to 140° F**
2. The amount of time food can stay safely in the temperature danger zone.	**4 hours**
3. The minimum amount of time recommended for handwashing.	**20 seconds**
4. The required internal product temperature for refrigerated food. (Answer varies with regulations adopted.)	**41° F**
5. The ideal temperature range for dry storage.	**50° F to 70° F**
6. The distances food should be stored above the floor and away from the wall.	**6 inches**
7. The required minimum internal product temperature for frozen food.	**0° F**
8. The information that should be included with products when delivered and stored.	**Product label/Date/Time**
9. Temperature of water for thawing food.	**70° F or lower**
10. **Minimum** internal hot product temperature for poultry, stuffed meats, and stuffed pastas.	**165° F for 15 seconds**
11. **Minimum** internal product temperature for reheated food.	**165° F for 15 seconds (must be heated to this temperature within 2 hours)**
12. The **minimum** internal product temperature for fish, beef, pork, and lamb (pieces, not ground).	**145° F for 15 seconds**
13. **Minimum** internal hot product temperature for ground beef, ground pork and eggs.	**155° F for 15 seconds**
14. **Minimum** internal hot product temperature for fruits and vegetables cooked for hot holding.	**140° F for 15 seconds**
15. **Minimum** internal hot product temperature for reheated ready-to-eat foods taken from a commercially processed container or package. Eg: canned baked beans	**140° F for 15 seconds**
16. **Minimum** internal product temperature for hot-holding potentially hazardous foods.	**140° F**
17. The **maximum times** and **temperature ranges** for cooling hot food.	**Cool to 70°F within 2 hours and then to 41°F within 4 hours**