Food Safety - Temperatures & Times

Ohio Uniform Food Safety Code, June 1, 2016, www.ShelbyCountyHealthDept.org

165°F – Poultry, Stuffing with meat, Stuffed pasta, Stuffed meats;

Reheating Leftovers (completed within 2 hrs)

155°F – Ground/Chopped/Minced/Injected/Tenderized meats (beef, pork, seafood),

Eggs not immediately served

145°F – Whole cuts of meats (beef, pork, seafood), Eggs immediate serve

135°F – Vegetables, Precooked commercially packaged food;

minimum Hot Holding Temperature (after fully cooked)

Cooling (6 hrs. max. total) – use shallow pans, small/thin portions, rapid chill equipt.,
stir food in ice bath, use containers that facilitate heat transfer, add ice as ingredient

135°F to 70°F – 2 hours max. to cool down through this upper range

70°F to 41°F – cool down here with remainder of time (4 hrs. ave.)

41°F – maximum Cold Holding Temperature

7 Days – maximum Holding Time, ready-to-eat, time/temperature controlled for safety
food can be kept in refrigeration when prepared on site or when opened if
commercially made (day prepared or opened is day 1); Exempt are shellstock, deli
salads, hard or semi-soft cheeses, cultured dairy, preserved fish, shelf stable dry-
fermented or salt-cured products.

Storage/Stacking – in coolers prevent cross contamination by separation, packaging,
and segregation of raw animal foods by species and below ready-to-eat foods

Thawing – shall be done under refrigeration, or completely submerged under running
water, or as part of an uninterrupted cooking process