Temperature Control

Part 4
Approved Thermometers

• Stem thermometer with a range of 0-220°F
• Thermometer may be analog or digital
• Meat thermometers are not allowed
Check Calibration of Thermometers

• Check your thermometer’s **calibration** OFTEN
• Fill a container with ice and water and stir
• Submerge the end of the thermometer in the ice bath for at least one minute
• Thermometer should read 32°F
• If it does not:
  • Digital: Check manufacturer instructions for calibration – May not be possible
  • Analog: Adjust hex nut beneath the dial so the thermometer, when submerged in the ice bath, reads 32°F
Food Temperature Danger Zone

• Leaving food out at room temperature can lead to the growth of bacteria and other pathogens that cause foodborne illness

• Bacteria **grow best** in the temperature range of 41 – 135°F

• In this temperature range, bacteria can double in number in **as little as 20 minutes**

• This range of temperatures is often called the “Danger Zone”
Cold Holding

• Keep cold food cold, at or below 41°F
• Place food in a refrigeration unit, cooler with copious amounts of ice, or in containers on ice
• Provide a thermometer in coolers
Hot Holding

• Keep hot food **hot, at or above 135°F**
• Place cooked food inside grills, ovens, steam tables, or large heated roasters immediately after cooking
Proper Cooking Temperatures

• Poultry – 165°F: Chicken, Turkey, Chicken/Turkey Ground, Chicken/Turkey Sausages

• Ground Meat – 155°F: Hamburgers, Sausages, Meatloaf, or Injected Steaks
Proper Cooking Temperatures

• Eggs – 155°F: Scrambled, Fried, Poached for hot holding

• Whole Cuts of Beef and Pork – 145°F: Steaks, Chops, Roasts
Proper Cooking Temperatures

• **Seafood – 145°F**: Fish, Shrimp, Lobster, Crab

• **Vegetables for hot holding – 135°F**
Taking Temperatures

Analog-Dial Thermometers
Taking Temperatures

Digital Thermometers
Thawing Foods

- 3 Approved Methods:
  - Under refrigeration
  - Under *running* cold water
  - As part of cooking process
Cooling Foods

• Cooling foods for later service is not recommended, but if necessary follow these guidelines:
  • Leave containers uncovered while cooling
  • Utilize shallow metal pans
  • Utilize ice baths and ice wands
  • Add ice as an ingredient
  • Place shallow pans of food into a freezer
Food Stand Set-Up Example (in a screened-in tent)

- Refrigerator
- Ice Chest
- Cold Hold
- Dish Washing
- Hand Washing
- Grill Area
- Entrance
- Hot Holding
- Food Preparation Table
- Dry Storage
- Condiments
- Service Counter
- Cash Register

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Part 4
Food Stand Screened-In Tent Example
End of Part 4
City of Racine Public Health Department