

TEMPERATURE MINI-POSTER

Sanitize in a 3 compartment sink

Heat sanitize
3rd sink
171-195°F for
30 seconds

Rinse
2nd sink
110°F

Wash
1st sink
110°F

*Use A
Thermometer!*

Quick chill storage
(26 - 32°F)



**National Food Service
Management Institute**
The University of Mississippi
800-321-3054
www.nfsmi.org
ET16-97(B)

212°F

Boiling

200°

180°

165°

Reheat — 165° for 15 seconds

Keep Hot Foods Hot!

135°

120°

100°

80°

60°

Store dry food (50 - 70°F)

41°

(Thaw in Refrigerator)

32°F Freezing

20°

Keep Cold Foods Cold!

0°F

Store Frozen Food

Always follow local
& State requirements.

For further information, see
Serving It Safe, 2nd ed.

Revised 2004