

# Temperature Control of Hazardous Foods

## Self-Inspection Checklist

11/10



Temperature control is the single most important aspect of food safety. Regardless of the type of thermometer you use; Bi-metallic Stemmed Thermometer, Digital Pocket Type, Thermocouple, Infrared or Time-Temperature Indicator ensure it provides an accurate reading. Food thermometers should be able to measure the internal temperature of food from -18°C to 104°C (0°F to 220°F).

Most food can become potentially hazardous. Therefore it is critical to prevent contamination and cross-contamination from occurring when handling food. Proper cleaning & sanitation and good personal hygiene practices will help to reduce these risks.

Pay particular attention to all 'proteins' (ie: all meats, fish, poultry/fowl, eggs, tofu and other soya-protein type foods); 'dairy products' (ie: all milk, and milk products); 'cooked or heat treated plant foods' (ie: rice, beans, potatoes, fresh fruits and vegetables' and 'food mixtures' (ie: soups, salads, sandwiches and stuffing's)...The best safeguard is to purchase all food products *only* from approved suppliers.

### Temperature Control – Checklist

'Check with your Health Inspector for possible local variances'

Keep all fresh and cooked food stored out of the Temperature Danger Zone (TDZ) 4°C to 60°C (40°F to 140°F). \_\_\_\_\_

All cooked foods MUST reach an internal temperature of no less than 60°C (140°F) \_\_\_\_\_

All cooked food 'mixtures' MUST reach an internal temperature of no less than 74°C (165°F) \_\_\_\_\_

All cooked foods and food mixtures MUST be held for service at no less than 60°C (140°F) \_\_\_\_\_

All leftover foods must be 'cooled' from 60°C (140°F) to 4°C (40°F) or colder within 4 hours \_\_\_\_\_

All 'reheated foods' MUST reach an internal temperature of no less than 74°C for 15 seconds within 2 hours \_\_\_\_\_

If food is in the TDZ more than 4 hours - from receiving it to cooking it; then from cooking it to serving it – dispose of it. \_\_\_\_\_

### IF IN DOUBT – THROW IT OUT



For assistance contact Surety at: (905) 542-0055 \* (800) 291-0019 \* [info@suretygroup.net](mailto:info@suretygroup.net) \* [www.suretygroup.net](http://www.suretygroup.net)