

TEMPERATURE THRESHOLD CHEAT-SHEET

Every food-safety temperature threshold and its regulatory citation, on one page. Print, laminate, post in the kitchen.

ACTIVITY	THRESHOLD	CITATION
Refrigerator / walk-in / prep cooler	≤41°F (≤4°C CFIA)	Food Code §3-501.16(A)(2)(b); SFCR §47
Freezer	≤0°F (≤-18°C)	CFIA PCB Storage; FDA Food Code §3-501.11
Dry storage	≤70°F target	PRP / scheme requirement
Receiving — TCS cold	≤41°F	Food Code §3-202.11
Receiving — shellstock / eggs / milk	≤45°F air	Food Code §3-202.11(B)
Shipping	≤41°F at load	21 CFR §117.135; SFCR §47
Cook poultry / stuffed / casserole	≥165°F (no rest)	Food Code §3-401.11(A)(2)
Cook ground / comminuted meat / eggs to hot-hold	≥155°F / 17s	Food Code §3-401.11(A)(1)
Cook whole-muscle beef / pork / fish / eggs to order	≥145°F / 15s	Food Code §3-401.11(A)(3)
Whole-muscle roast	≥145°F / 4 min (alt combos in §3-401.11(B))	Food Code §3-401.11(B)
Reheat for hot-holding	≥165°F within 2 hr (commercial RTE ≥135°F)	Food Code §3-403.11
Two-stage cooling (Food Code)	135→70°F ≤2 hr; 70→41°F ≤4 hr (6 hr total)	Food Code §3-501.14(A)
Two-stage cooling (USDA FSIS — meat)	130→80°F ≤1.5 hr; 80→40°F ≤5 hr (6.5 hr total)	FSIS Appendix B
Hot holding	≥135°F	Food Code §3-501.16(A)(1)
Cold holding	≤41°F	Food Code §3-501.16(A)(2)(b)
TPHC (time as control)	4 hr any temp, OR 6 hr starting ≤41°F not >70°F	Food Code §3-501.19(B)/(C)
Thaw — refrigerated / under water	≤41°F / ≤70°F potable	Food Code §3-501.13(A)/(B)
Dish machine — hot-water final rinse	≥180°F manifold; ≥160°F utensil surface	Food Code §4-501.112
Dish machine — chemical sanitizer	Per label (Cl 50–100 ppm · Quat 200–400 ppm · I 12.5–25 ppm)	Food Code §4-501.114
Pasteurization HTST (milk)	161°F / 15s	21 CFR §131.110; Grade A PMO
Vaccine fridge / freezer (clinical)	36–46°F / -58 to +5°F	CDC VFC Toolkit
Probe thermometer accuracy	±2°F (ice point 32°F; boiling 212°F at sea level)	Food Code §4-302.12
Equipment thermometer accuracy	±3°F	Food Code §4-204.112

Records retention

Reference document — no records to retain.

Notes

Anchors: FDA Food Code 2022 (adopted in some form by 49 states); 21 CFR Part 117 (FSMA PCHF); 9 CFR Part 416 (FSIS sanitation); SOR/2018-108 (SFCR Canada); CDC VFC Toolkit (clinical).

Source

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