Boulder County Public Health

TEMPERATURE CHART

Date: **Manager's initials:**

	8 a.m.	10 a.m.	12 p.m.	2 p.m.	4 p.m.	6 p.m.	8 p.m.	Corrective Action	Critical Limits
Refrigerators									**REFRIGERATION**
									Maintain less than 41°F.
									Corrective Action: Check thermostat. Contact repair person. Move food to another unit or discard if out of temp. > 4 hours.
Cold-holding									**COLD HOLDING**
									All foods should be 41°F or less
									Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool within the remaining time period (total 4 hours) or discard.
									HOT HOLDING
									All foods shall be held 135°F or above.
Hot-holding									**Corrective Action:** If food is out of temperature for less than 4 hours, rapidly reheat to 165°F or greater within the remaining time period or discard.
									COOLING
									Cool cooked foods from 135° F to 70°F within 2 hours; then cool From 70°F to 41°F within 4 hours.
Cooling									**Corrective Action:** Reheat to 165°F and cool properly or discard if >4 hrs.
									COOKING
Cooking									Poultry products: 165°F
									Ground beef: 155°F
									Eggs, fish, pork, 'other': 145°F
									Rare steak or roast beef: 130°F
									Corrective Action: Continue cooking
Receiving									**RECEIVING**
									All cold foods shall be 41°F or less.
									Corrective Action: Reject or return.