SERVSAFE TIPS: MEMORIZE THE FOLLOWING BEFORE CLASS:

******Also read the study guide*****

DANGER ZONES:

- Bacteria danger zone 41F to 135 F
- Rapid Growth Zone for bacteria is 70F to 125F
- Cold foods must be held at or below 41° F.
- Hot foods must be held at or above 135° F.

COOKING TEMPS:

- Veggies for hot holding cook to 135° F
- Whole muscle meats cook to 145° F
- Fish cook to 145° F
- Ground beef and ground pork cook to 155° F
- Poultry cook to 165° F

- Eggs for immediate service cook to 145° F
- Eggs for hot holding cook to 155° F

- Microwave food must be cooked to 165° F

DELIVERIES :

Eggs, milk, and live shellfish may be received 45° F, with milk and shellfish being cooled to 41° F or below within four hours, all other TCS foods must be received at/below 41° F.

TWO STEP COOLING PROCESS:

Hot food must be cooled to 70 degrees or under within two hours and then cooled to under 41 degrees within four more hours. Additional information provided in class.

FOOD WITHOUT TEMPERATURE CONTROL : (AKA "Time as a Measure of Food Safety")

Example of food put out on a picnic table:

Hot food toss after 4 hours.

Cold food toss after 6 hours or when it reaches 70 degrees.

Additional information provided in class.

WASHING TEMPS:

Handwashing – 85 degrees (reduced from 100 in latest FDA code)

Dishwashing water – 110 degrees

Single door dish machine 165 degrees

Conveyor style dish machine 180 degrees

High Heat Sanitization 171 degrees (old fashioned sink w heater)

"FAT TOM" : (Conditions that promote bacterial growth)

Food

Acid

Time

Temperature

Oxygen

Moisture