

Temperature and Cleaning Pocket Reference

Leftovers

- Cool properly (see Cooling)
- Date the item, using an expiration date of ≤7 days from preparation date
- Reheat to ≥165° F within 2 hours, reheating only once

Cooling

- Cool foods from 135° F to 70° F in 2 hours
- Then cool from 70° F to 41° F in 4 hours

Cooking and reheating

- Cook previously heated foods to ≥165° F
- If microwaving, let food stand for 2 minutes before serving
- If using pasteurized shell eggs, may cook eggs to ≥145° F (over easy, poached)

Hot holding/cold holding (on tray line)

- Hot foods: ≥135° F
- Cold foods: ≤41° F

Sanitizer

- Bleach: 50–100 parts per million (ppm)
- Quat (Oasis 146): 150–400 ppm
- Iodine: 12.5–25 ppm

Hand washing

- Wash for 20 seconds

Fire (R-A-C-E)

- Remove the resident
- Activate the alarm
- Contain the fire (close doors, windows)
- Evacuate or extinguish



Review Date 11/08
G-0843



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Instructions: Cut on dotted lines. If you use a paper cutter, align using guidelines along paper's edge.

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