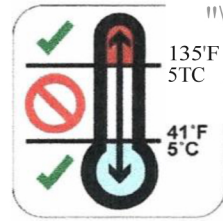


Quick Reference Guide. from Hospitality Training Group

FATIOM: Food Acidity Temp Time 02 Moisture

41 F - 135 F =

TDZ or Temperature Danger Zone



7 days

shelf-life of refrigerated prepared/Ready to Eat foods

4.6-7.5 pH level =

best supports bacterial growth

.85 (or higher) =

water activity that best supports bacterial growth

100 F 20 seconds =

hand washing temperature & time

171 F degrees for 30 seconds =

immersion temp/time for plain hot water sanitizing

160 F & 180 F =

final rinsing & sanitizing temperature for machine wash/rinse

41 F or less =

cold food holding

135 F or more =

hot food holding

45 F or less =

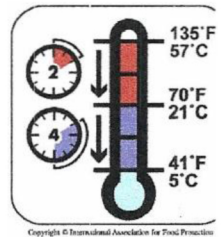
receiving oysters, fish & shell eggs

135 F to 70 F within 2 hours =

1st stage cooling

70 F to 41 F within 4 hours =

2nd stage cooling



90 days =

keep shellstock tag after last shellfish has been sold

145 F for 15 seconds =

steak, solid beef (roast), fish & eggs

155 F for 15 seconds =

ground beef, pork (ground or whole)

165 F for 15 seconds =

poultry, turkey, microwaving & reheating

Minimize bare hand contact with RTE food & wear hair restraint

