



Food Safety – Temperature Danger Zones

Safety and Environmental Management System

SEMS 4-15

FOOD TEMPERATURE DANGER ZONE

DEGREE RANGE °F			ITEM
165	To	212	Cooking temperatures that destroy vegetative forms of most bacteria (those that grow and reproduce). The time required for killing bacteria decreases as the temperature is increased.
140	To	165	Hot holding temperatures that prevent the growth of bacteria. <i>The steam line is designed for holding prepared foods, not cooking them!</i>
120	To	140	<u>DANGER ZONE!</u> <i>Some bacteria growth may occur. Many bacteria survive.</i>
60	To	120	<u>DANGER ZONE!</u> <i>Temperatures in this zone allow for rapid growth of bacteria and production of toxins by some bacteria. Bacteria grow the fastest at the temperature of the human body: 98.6°F</i>
41	To	60	<u>DANGER ZONE!</u> <i>Some growth of food-poisoning bacteria may occur.</i>
14	To	40	Cold temperatures permit slow growth of some bacteria that cause food spoilage and illness. Refrigerator holding temperature: 32°F to 38°F. <i>Because some bacteria growth may occur, it is necessary to use correct cooking temperatures to ensure that no bacteria survive.</i>
0	To	14	Freezing temperatures stop growth of some bacteria, but allow other bacteria to survive. <i>Because some bacteria growth may occur, it is necessary to use correct cooking temperatures to ensure that no bacteria survive.</i>