

Which Foods Need Temperature Control?

Regulations apply the requirement for temperature control to all types of food which, without temperature control, might support the growth of harmful (pathogenic) bacteria or the formation of poisons (toxins). Such foods are likely to fall into a number of categories:

Raw Animal Products: meat, fish, and shell eggs.

Dairy products: Such as soft or semi-hard cheeses (e.g. feta) ripened by mold and/or bacteria, dairy-based desserts such as cheesecake, mousses, cream caramels or products containing whipped creams.

Cooked products: All foods that contain eggs, meat, fish, milk, or their products, pasta and rice, pulses and vegetables, or sandwiches which contain these ingredients.

Smoked or cured ready-to-eat meat or fish: Such as sliced cured meats like ham, smoked fish, some salamis and other fermented products - unless the curing method leaves the product 'shelf-stable' at room temperature.

Prepared ready-to-eat foods: Such as cooked vegetables, cut melons and deli meats, pizza, cooked pasta, tofu, sprouts, and garlic in oil.



On May 1, 2005 the Deseret News printed an article that cited the most commonly identified critical violations found in food establishments throughout Salt Lake County. In January 2006, The Bureau of Food Protection completed a second analysis. The most commonly cited violations are listed below:

1. Food Contact Surfaces Clean to Sight and Touch
2. Hot and Cold Holding
3. Separation, Packaging, Segregation of Raw Animal Foods
4. Storage, Separation of Toxics/Chemicals
5. Eating, Drinking or Using Tobacco
6. Contamination by Employee Hands
7. When to Wash Hands
8. Chemical Sanitization

Brochures have been developed for each of these eight commonly cited critical violations. An additional brochure discusses "Cooling Potentially Hazardous Foods".

These brochures are part of a goal to reduce critical violations in food establishments and have been developed to aid you in correcting critical violations in your establishment.

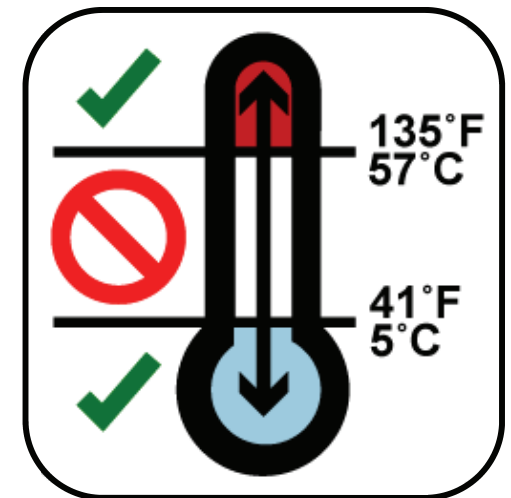


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Food Temperature Control



Bureau of Food Protection

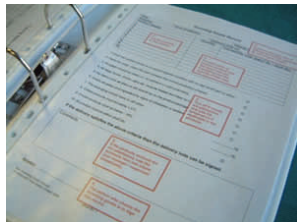
Temperature Control

Potentially hazardous foods shall be maintained at 135°F or higher, or, 41°F or lower. Foods should pass quickly through the **Temperature Danger Zone** during the cooking, cooling, and reheating phases.

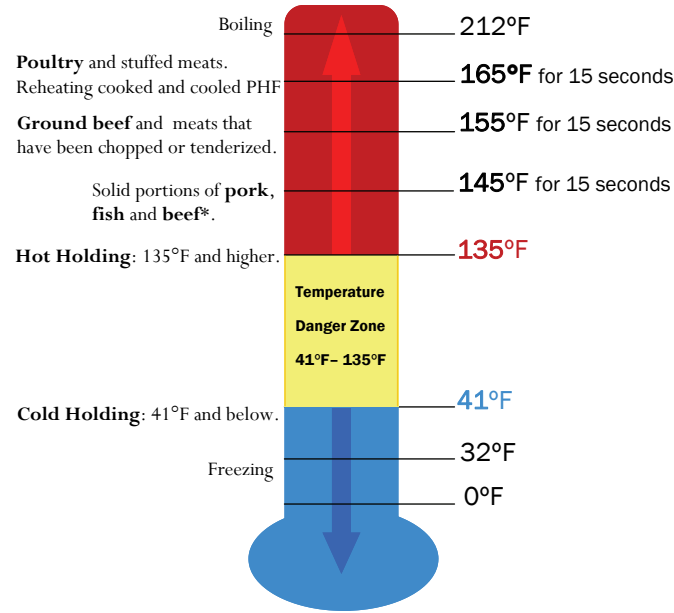
Time as a Control

If time is used as the public health control for potentially hazardous foods, each food needs to be marked to indicate the time that is four hours past the point in time when the food is removed from temperature control. At the end of the four hours, the food shall be eaten or discarded. The food cannot be refrigerated for later use.

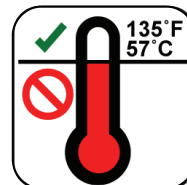
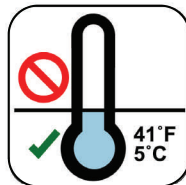
A **written procedure** concerning time control shall be maintained in the food establishment and made available to the regulatory authority upon request.



Potentially Hazardous Food (PHF) Temperatures



* Other time and temperature combinations for solid beef are listed in SLVHD Health Regulation 5.



Potentially Hazardous Foods that Need Temperature Control

