These Potentially Hazardous Foods, if not maintained at the proper temperature, must be discarded. See the tables for information on preserving refrigerated food, frozen food and hot food in service.
Safe Foods

- Bread, rolls, cakes, muffins, bagels, pancakes, waffles
- Hard and processed cheese that are well wrapped, grated parmesan and romano cheeses
- Fresh vegetables
- Uncut fresh fruit
- Relish, mustard, ketchup, olives
- Margarine
- Taco, barbecue and soy sauce
- Vinegar based salad dressings
- Herbs, spices

Ice Machines, Coffee Brewers, etc.:

- Disconnect your ice machine and other appliances with direct water connections to prevent potential contamination from untreated water if you have an onsite water supply or have been notified that your public water supply is unsafe.
- Use the ice you have to chill products.
- Don’t store food or drink items in the ice machine. Food particles can easily contaminate your ice machine. Remove ice to a cooler or other container.

Food Temperature Checklists

HOT FOOD IN SERVICE:

<table>
<thead>
<tr>
<th>Hot Food Temperatures</th>
<th>Refrigerated Food Temperatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Above 135°F/57°C</td>
<td>Below 41°F/5°C</td>
</tr>
<tr>
<td>135°F-120°F /57°C – 49°C</td>
<td>Cool to less than 2 hours...</td>
</tr>
<tr>
<td></td>
<td>...and then cool down to less</td>
</tr>
<tr>
<td></td>
<td>than 41°F/5°C within an additional 4 hours...</td>
</tr>
<tr>
<td></td>
<td>...or discard</td>
</tr>
<tr>
<td></td>
<td>Above 41°F/5°C over 2 hours or for unknown time</td>
</tr>
<tr>
<td></td>
<td>Discard Potentially Hazardous Foods</td>
</tr>
</tbody>
</table>

REFRIGERATED FOOD:

- Minimize opening and closing the refrigerator doors. Each time you open the door, the temperature in the cooler goes up.
- Place ice or reusable ice packs near the food.
- Do not allow standing water from melted ice to accumulate, as this may become a health hazard. Drain water from melted ice.
- Dry ice requires special handling precautions. See our “Using Dry Ice” fact sheet.

FROZEN FOOD:

- Keep freezer doors closed. Food in an unopened freezer should be safe for a day.
- Preserve frozen foods longer by using dry ice (see the “Using Dry Ice” fact sheet for specific tips).
- Refreezing partially thawed food may affect food texture and quality.

Check food temperatures often. If you have any question about the safety of a food item, throw it out!