

TIME/TEMPERATURE GRAPH

This graph should be used to record the rapid *cooling* and/or rapid *reheating* of potentially hazardous foods.

Facility Name: _____

Date: _____

Method of Cooling: _____

Method of Reheating: _____

Type of Container: _____

Stirring Intervals: _____

	Food Product:										
	Temperature	Time	Time	Time	Time	Time	Time	Time	Time	Time	
<p>Rapid <u>cooling</u> from 135°F to 70°F (or below) must be accomplished within 2 hours & from 70°F to 41°F (or below) within 4 hours <i>or the product must be discarded.</i></p>	170°F										
	165°F										
	160°F										
	155°F										
	150°F										
	145°F										
	140°F										
	135°F										
	130°F										
	125°F										
	120°F										
	<p>Rapid <u>reheating</u> to 165°F must be accomplished in 2 hours or less.</p>	115°F									
		110°F									
105°F											
100°F											
95°F											
90°F											
85°F											
80°F											
75°F											
<p>Hold <i>hot</i> foods at 135°F or above.</p>		70°F									
	65°F										
	60°F										
	<p>Hold <i>cold</i> foods at 41°F or below.</p>	55°F									
		50°F									
45°F											
41°F											
35°F											



**MESA COUNTY
PUBLIC HEALTH**

For additional food safety resources go to
www.health.mesacounty.us
(970) 248-6900