Freezer temperature chart

180°F

170°F

160°F — **160°F - 175°F**
Internal cooking temperature

150°F

140°F — **140°F** — Hot-holding temperature*
*Foods can be hot-held at 135°F if they have been thoroughly cooked to safe internal cooking temperatures.

120°F

100°F

80°F — **40°F - 140°F**
Temperature danger zone !!!
Pathogens optimally grow at this temperature range

60°F

40°F — **40°F** — **32°F - 40°F**
Refrigeration temperature

20°F

0°F — **32°F - 0°F**
Freezing temperature

FoodDocs
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