

## Numbers To Know...

0-1.0	Scale for water activity/moisture
2	+/- Accuracy of Food thermometers
3	+/- Accuracy of Air thermometers
4	Inches off counter/table
4.6-7.5	Acidity bad zone/Neutral Ph
6	Inches off floor
10	Seconds to scrub hands w/soap
20	Seconds for total handwashing time
24	Hours - Date-marking requirement
41°-135°	Temperature Danger Zone
45°	Milk, Eggs, Shellfish delivery temp
70°-125°	“Super” Danger Zone
70°	Warmest water temp for thawing
90	Days to keep shellstock ID tags
85°	Handwashing water temp
110°	Wash sink (3 compartment sink)
165°	Stationary dishwasher final rinse
171°	Heat sanitizing water -3 <sup>rd</sup> sink
180°	Auto dishwasher final rinse

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STORAGE ORDER	TEMPS/TIMES	*Other	*Other
Plant Foods/RTE Food	135°F No Min		
Fish/Seafood	145°F - 15 sec		
Whole Meat Cuts	145°F - 15 sec		Roasts (4 Min)
Ground Meat and Fish/Ratites	155°F - 17 sec		
Birds	165°F - 1 sec	Stuffed/Microwaved	Reheated (15 sec)

## Chemical Sanitizer Concentrations

Chlorine	Iodine	Quats
50-99 ppm	12.5-25 ppm	Per Manuf.
7 sec	30 sec	30 sec

**\*Hot Water (Heat) Sanitizing – 171 °F for 30 sec**

## Allergens

Milk/Dairy	Soy (Tofu)	Eggs
Wheat (Gluten)	Fish	Shellfish
Peanuts	Tree Nuts	*Sesame

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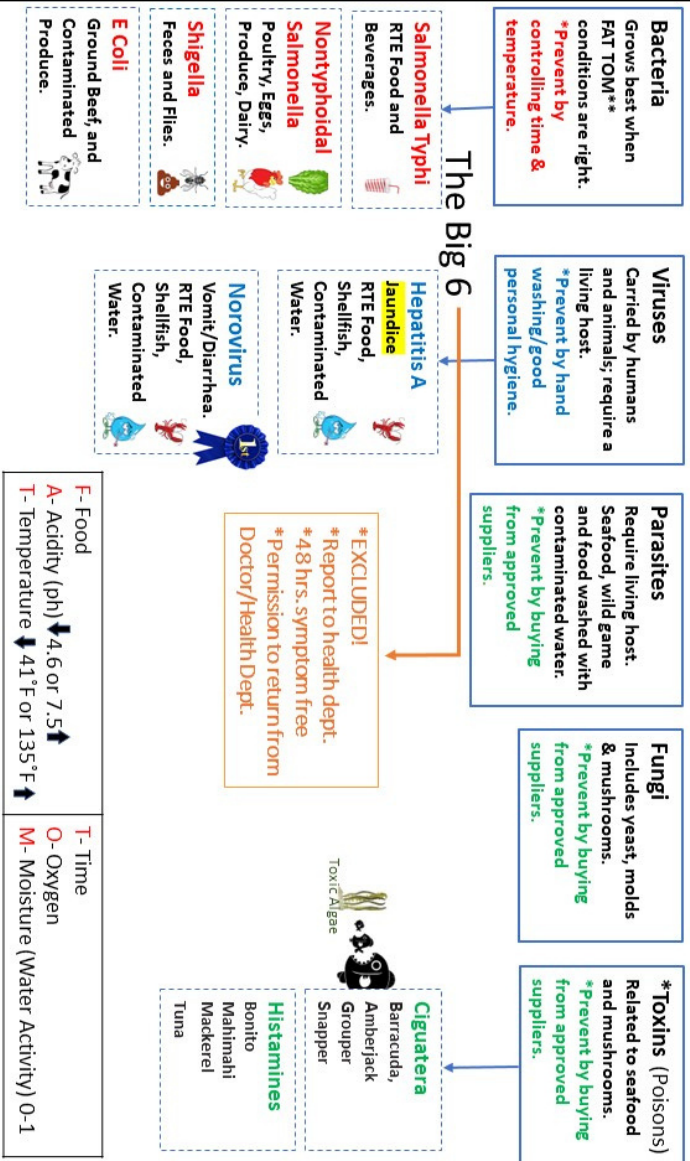
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# Biological Contamination: (aka Pathogen)

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