Number	Numbers To Know
0-1.0	Scale for water activity/moisture
2	+/- Accuracy of Food thermometers
ω	+/- 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
°58	Handwashing water temp
110°	Wash sink (3 compartment sink)
165°	Stationary dishwasher final rinse
171°	Heat sanitizing water -3 rd sink
180°	Auto dishwasher final rinse

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

L71 °F for 30 sec	*Hot Water (Heat) Sanitizing – 171 °F for 30 sec	*Hot Water (He
30 sec	30 sec	7 sec
Per Manuf.	12.5-25 ppm	50-99 ppm
Quats	Iodine	Chlorine
centrations	Chemical Sanitizer Concentrations	Chemical S

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

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Y		Shellfish	s	Fish	'n)	Wheat (Gluten)
		Eggs		Soy (Tofu)		Milk/Dairy
	١			Allergens		
	30 sec	171 °F for	ng – C	*Hot Water (Heat) Sanitizing – 171 °F for 30 sec	er (He	*Hot Wate
	ec	30 sec	C	30 sec	0	7 sec
	Inuf.	Per Manuf.	mdc	12.5-25 ppm	pm	50-99 ppm
	ts	Quats	ſD	Iodine	ne	Chlorine
	cions	Icentrat	Con	Chemical Sanitizer Concentrations		Chem

Peanuts

Tree Nuts

*Sesame









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