

REFRIGERATION TEMPERATURES

Violation #3, 4, 5, 14

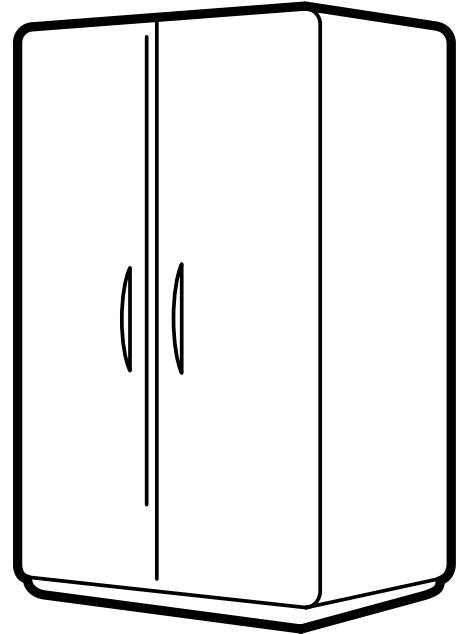
HACCP #5

Food Code Sections: 750.140; 750.230; 750.250; 750.600

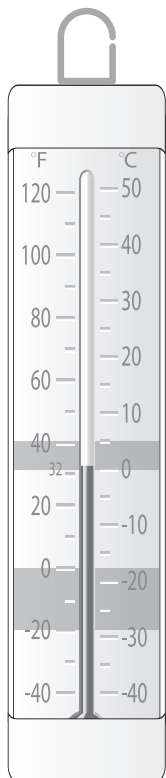
Proper Refrigeration Temperatures

- Maintaining potentially hazardous foods at **41°F or below** prevents rapid growth of disease causing organisms that are naturally present in foods as well as those introduced through contamination. This is crucial for bacteria that are capable of growth at refrigeration temperatures such as, but not limited to:

| Organism | Growth Range |
|-----------------------------|---------------------|
| <i>Salmonella</i> | 41.0°F – 116.6°F |
| <i>Staphylococcus</i> | 41.0°F – 114.8°F |
| <i>Listeria</i> | 31.3°F – 122.0°F |
| <i>E. coli</i> | 36.5°F – 120.2°F |



How to Achieve Optimal Use of Your Refrigerator:



- Adjust your ambient refrigeration temperature to at least 36°F – 38°F to assure food temperatures remain at 41°F and below.
- Place the refrigeration unit in the best location — keep them away from grills, ovens, or other large and constant producers of heat.
- Door gaskets should be clean and in good repair. Unclean gaskets can become brittle and moldy, leading to cracked or damaged gaskets. Once damaged, gaskets should be replaced to prevent cold air loss.
- Shelves and racks **should not** be covered with anything that stops/blocks air flow. Covered shelves will decrease air circulation, which make the unit continually run.
- A thermometer must be placed in the **warmest part** of the unit to monitor temperatures **and** be in plain view when you open the unit.



Public Health
Prevent. Promote. Protect.

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