

MEETING BRIEF:



NATIONAL
**FOOD
SAFETY**
MONTH

RO Restaurant
owner.com

IMPROPER TEMPERATURE CONTROL

DATE: DAY: A.M. MOD: P.M. MOD:

Inform:

Guest Count/Sales	AM:	PM:
Business Pace		
Shift Expectations		
Announcements		
Events		

Educate:

Food & Beverage	Featured Item(s):
Discussion	
Focus	
Service/Hospitality	
Key Points	



Educate (cont.):

Teamwork/Safety/Other	
Focus	
Goal 1	
Goal 2	
Goal 3	

Inspire:

Welcome	Name	
Recognition	Name	Team
Thanks	Name	Team
Appreciations/Gratitudes	Voluntary	

Evaluate:

National Food Safety Month Week 4: Preventing Improper Temperature Control

Food is almost never safe from pathogens, even once stored, prepared, or cooked. Why? Because foods that are not kept at specific, safe temperatures can become a meal for harmful bacteria, too.

A leading cause of foodborne illness outbreaks and health code violations is improper temperature control. More specifically, it involves foods that fall into the Temperature Danger Zone (between 41°F and 135°F), a range in which bacterial growth skyrockets. Every minute spent in the Danger Zone increases the risk of contamination.

To keep foods at a temperature that's safe no matter where they're at in your restaurant, your team needs to know not only what numbers to aim for, but also what mistakes to avoid.



How to Prevent It

- Maintain adequate refrigeration and freezing temperatures, and regularly check units to ensure compliance
- Maintain proper hot food holding practices to keep items at a high enough temperature
- Train employees on proper thermometer use and calibration
- Properly cool cooked foods to limit the time they spend in the Danger Zone
- Use clearly marked displays and signage to help employees learn where to store items and which protocols to follow when

Quick Self-Check

Can you show what you know? Use this quick quiz to test your knowledge of temperature control basics.

1. What temperature must cold foods be maintained at or below to prevent bacterial growth?

- ☐ A. 45°F
- ☐ B. 41°F
- ☐ C. 51°F
- ☐ D. 43°F

2. What temperature must hot foods be maintained at or above to prevent bacterial growth?

- ☐ A. 150°F
- ☐ B. 130°F
- ☐ C. 140°F
- ☐ D. 135°F



ANSWER KEY

QUICK SELF-CHECK

1. **B:** Experts recommend keeping cold foods at or below 41°F for maximum safety.
2. **D:** All hot foods must be kept at temperatures of at least 140°F to remain uninhabitable for potentially harmful bacteria.