



Consumer Protection fact sheet:

Unsafe food temperatures table

Use the following to determine the disposition of [potentially hazardous foods \(PHF\) during power outages](#). PHF are moist, perishable foods in and on which bacteria can grow most easily during the time when the food is held in the temperature danger zone (41° F to 140° F).

refrigerated phf			
duration of power outage in hours	food temperatures		
	45° F or below	46° F to 50° F	50° F or above
0-2 hours	PHF can be sold	immediately cool PHF to 45° F or below within 2 hours	PHF cannot be sold
2-3 hours	PHF can be sold, but must be cooled to 41° F or below within 2 hours	immediately cool PHF to 45° F or below within 1 hour.	PHF cannot be sold
4+ hours	immediately cool PHF to 41° F or below within 1 hour	PHF cannot be sold	PHF cannot be sold

phf in hot holding units	
duration of power outage in hours	food below 140° F in hot holding units when power is restored
2 hours or less	<ul style="list-style-type: none"> • May be sold if reheated to 165° F and then held at 135° F or above; or • May be sold if rapidly cooled to 41° F or below within 2 hours following restoration of power.
more than 2 hours	PHF cannot be sold