



Unsafe Food Temperatures Table

Use the following table to determine the disposition of **potentially hazardous foods during power outages**. Potentially hazardous foods 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 Potentially Hazardous Foods			
Duration of Power Outage in Hours	Food Temperatures		
	45°F or Below	46°F to 50°F	50°F or Above
0-2 Hours	Potentially hazardous foods can be sold	Immediately cool potentially hazardous foods to 45°F or below within two (2) hours	Potentially hazardous foods cannot be sold
2-3 Hours	Potentially hazardous foods can be sold, but must be cooled to 41°F or below within two hours	Immediately cool potentially hazardous foods to 45°F or below within one hour.	Potentially hazardous foods cannot be sold
4+ Hours	Immediately cool potentially hazardous foods to 41°F or below within one hour	Potentially hazardous foods cannot be sold	Potentially hazardous foods cannot be sold

Potentially Hazardous Foods 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 two (2) hours following restoration of power.
More than 2 Hours	Potentially hazardous foods cannot be sold