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NF92-100 Food Safety Thermometer

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Food Safety Thermometer

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Degrees F		
250	Canning temperature for low-acid vegetables,	
240	meat, and poultry in pressure canner	
	Canning temperatures for fruits, tomatoes, and	
212	pickles in water-bath canner.	
	Cooking temperatures destroy most bacteria.	
	Time required to kill bacteria decreases as	
165	temperature is increased.	
	Warming temperatures prevent growth but allow	
140	survival of some bacteria.	
	Some bacterial growth may occur. Many bacteria	
125	survive.	
	Temperatures in this zone allow rapid growth of	Danger Zone
60	bacteria.	
	Some growth of food-poisoning bacteria may	
40	occur.	
	Cold temperature permit slow growth of some	
32	bacteria that cause spoilage.	
	Freezing temperature stop growth of most	
	bacteria, but may allow bacteria to survive. (Do	
	not store food above 10 degrees F for more than a	
0	few weeks).	

Adapted from Food Safety and Inspection Service. 1984. *The Safe Food Book*. USDA. Washington, DC.

File NF100 under FOODS AND NUTRITION

F-8, Safety

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