



**Public Health**  
Prevent. Promote. Protect.

## **JO DAVIESS COUNTY HEALTH DEPARTMENT**

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### **HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)**

#### **REFRIGERATION TEMPERATURES**

- Food is never to be stored between 40°F-135°F. This is considered the temperature danger zone, which will allow rapid growth of disease causing organisms that are naturally present in foods as well as those introduced through contamination.
- Factors to consider to reduce & maintain a refrigeration temperature of 41°F or lower at all times:
  - Stir cooling food in ice bath before placing it in a refrigeration unit.
  - Cool in containers no deeper than 4 inches and in smaller volumes.
  - When locating the refrigeration unit, condenser coils need clearance from the wall to get rid of waste heat. The coils should be dust free.
  - Door gaskets should be in good repair. Cracked or damaged gaskets should be replaced to prevent cold air loss.
  - Refrigerant lines should be kept fully charged and leaks repaired. We recommend a maintenance schedule be kept either at the refrigeration unit or on file.
  - To provide air circulation, shelves and racks should not be covered with aluminum foil.
  - A thermometer should be placed in the warmest part of the unit to monitor temperatures.
  - Bacteria still grows in the lower region of the temperature danger zone & in some cases even below 40°F. Refrigeration does not destroy bacteria it only slows down the growth.