



## Refrigeration Temperature Requirement

Refrigeration equipment needs to keep potentially hazardous food at 41°F or below to control the growth of harmful bacteria.



### Temporary Exemption:

Refrigeration equipment that can't keep potentially hazardous food at 41°F may be used until May 2, 2010 **if** it:

- Cannot be adjusted to hold food at 41°F or below, **and**
- Can hold food 45°F or below, **and**
- Was being used in your establishment before May 2, 2005.

If your refrigeration equipment cannot meet **all three** of these minimum standards, it cannot be used to hold potentially hazardous food.

For more information about this requirement, contact your food safety inspector.



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