

## ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

TO: Orange County Retail Food Facility Operators

SUBJECT: Refrigeration Temperature Requirements for Potentially Hazardous Foods\*

According to the Centers for Disease Control and Prevention (CDC), the inadequate cooling and cold holding of potentially hazardous foods is a leading factor contributing to foodborne illness outbreaks in the United States. The storing of potentially hazardous foods in refrigeration units that hold at temperatures above 41°Fahrenheit may result in an increase in the growth rate of microorganisms, which are capable of causing foodborne illness. For this reason, the California Retail Food Code (CRFC), requires refrigeration units to hold *potentially hazardous foods* at or below 41°Fahrenheit.

Potentially hazardous foods are those that are capable of supporting the rapid growth of disease-causing microorganisms. These foods are typically high in protein and water content. Some examples of potentially hazardous foods are:

- Raw or cooked animal products such as pork, beef, fish and poultry
- Eggs
- Milk and dairy products
- Cooked pasta and rice
- Sprouts, cut melons & cooked vegetables
- Soy products

If you have any questions regarding this reminder notification, please contact your Environmental Health Specialist at (714) 433-6000.

\*The requirements outlined in this Informational Bulletin do not apply to salad bars, pasteurized milk products in original sealed containers, raw shell eggs and live unshucked molluscan shellfish. Contact your Environmental Health Specialist for temperature requirements related to these foods/practices.

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