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### NF92-100 Food Safety Thermometer

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## Food Safety Thermometer

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	<b>Degrees F</b>	
<b>Do not keep food in this temperature range for more than 2 hours.</b>	250	Canning temperature for low-acid vegetables,
	240	meat, and poultry in pressure canner
	212	Canning temperatures for fruits, tomatoes, and pickles in water-bath canner.
	165	Cooking temperatures destroy most bacteria. Time required to kill bacteria decreases as temperature is increased.
	140	Warming temperatures prevent growth but allow survival of some bacteria.
	125	Some bacterial growth may occur. Many bacteria survive.
	60	Temperatures in this zone allow rapid growth of bacteria and production of toxins by some bacteria.
	40	Some growth of food-poisoning bacteria may occur.
	32	Cold temperature permit slow growth of some bacteria that cause spoilage.
	0	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 few weeks).

**Danger  
Zone**

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

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***File NF100 under FOODS AND NUTRITION***

***F-8, Safety***

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