

# Download California Food Temperature Guide

The temperature danger zone is food temperatures between 41 and 135 degrees Fahrenheit, and the most rapid bacteria growth occurs between 70 and 125 degrees Fahrenheit. The longer food sits in this temperature range, the greater the risk that bacteria will begin to grow on your food. California Retail Food Code Effective January 1, 2018. 6 (4) Reinspection date, if applicable. (5) Period of closure, if applicable. (b) The department, in consultation with local environmental health directors, representatives of the retail food industry, and other interested parties, may periodically review and revise the Safe Minimum Internal Temperature Chart. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow the four guidelines to keep food safe: Clean —Wash hands and surfaces often. Separate —Separate raw meat from other foods. Cook —Cook to the right temperature. California Department of Public Health - Food and Drug Branch. 1500 Capitol Ave, MS 7602. Sacramento, CA 95814 Address (Non-Courier Delivery): California Department of Public Health - Food and Drug Branch. P.O. Box 997435, MS 7602. Sacramento, CA 95899