

# HIDEAWAY PIZZA®

## Time and Temperature Control

Time and temperature control is a crucial factor in food safety. We must control the temperature of our food throughout the **Flow of Food**. In order to minimize the presence of food borne illness causing agents, we must safely and quickly move foods through the **Temperature Danger Zone (TDZ)**. The **TDZ** ranges from **40°F to 135°F**. Once we have moved our food through the **TDZ** either by properly heating or cooling food, we must then closely observe proper food holding procedures for both hot and cold foods.

### Temperature Danger Zone (TDZ)

- Most food borne microorganisms grow best when they are between the temperatures of **40°F to 135°F**. This temperature range is known as the **TDZ**.
- Exposing microorganisms to temperatures outside the **TDZ** will **NOT** destroy them. Refrigeration temperatures, for example, will only slow their growth. Consequently, food must be handled carefully when it is exposed to the **TDZ**.

### Time

- Microorganisms need very little time to grow to a harmful level while in the danger zone. **Microorganisms can double their population every 20 minutes.**
- If potentially hazardous food remains in the **TDZ** for **4 hours or more**, pathogenic microorganisms can grow to levels high enough to make our guests ill.