

4658.0615 FOOD TEMPERATURES.

Potentially hazardous food must be maintained at 40 degrees Fahrenheit (four degrees centigrade) or below, or 150 degrees Fahrenheit (66 degrees centigrade) or above. "Potentially hazardous food" means any food subject to continuous time and temperature controls in order to prevent the rapid and progressive growth of infectious or toxigenic microorganisms.

Statutory Authority: *MS s 144A.04; 144A.08; 256B.431*

History: *19 SR 1803; 21 SR 196*

Published Electronically: *October 11, 2007*