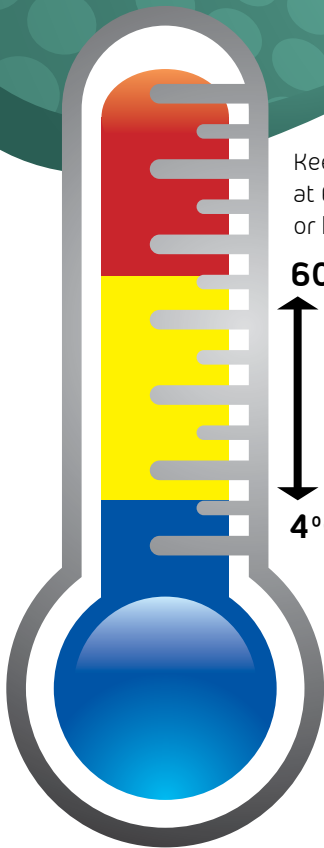
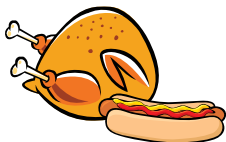


Safe Food Storage Temperatures



Keep hot foods at 60°C (140°F) or hotter.

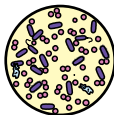


60°C (140°F)



DANGER ZONE

Bacteria grow rapidly in this temperature range



4°C (40°F)

Keep refrigerated foods at 4°C (40°F) or colder.



Keep frozen foods at -18°C (0°F) or colder.

