

Keep food out of the Temperature Danger Zone



**The DANGER
ZONE is
4°C to 60°C
(40°F to 140°F).**

Keep cold food cold:
4°C (40°F) or less.

Keep hot food hot:
60°C (140°F) or
more.

Keep frozen food
frozen: -18°C (0°F)
or less.

**FOOD-BORNE ILLNESS BACTERIA
GROW RAPIDLY IN THE DANGER ZONE.**