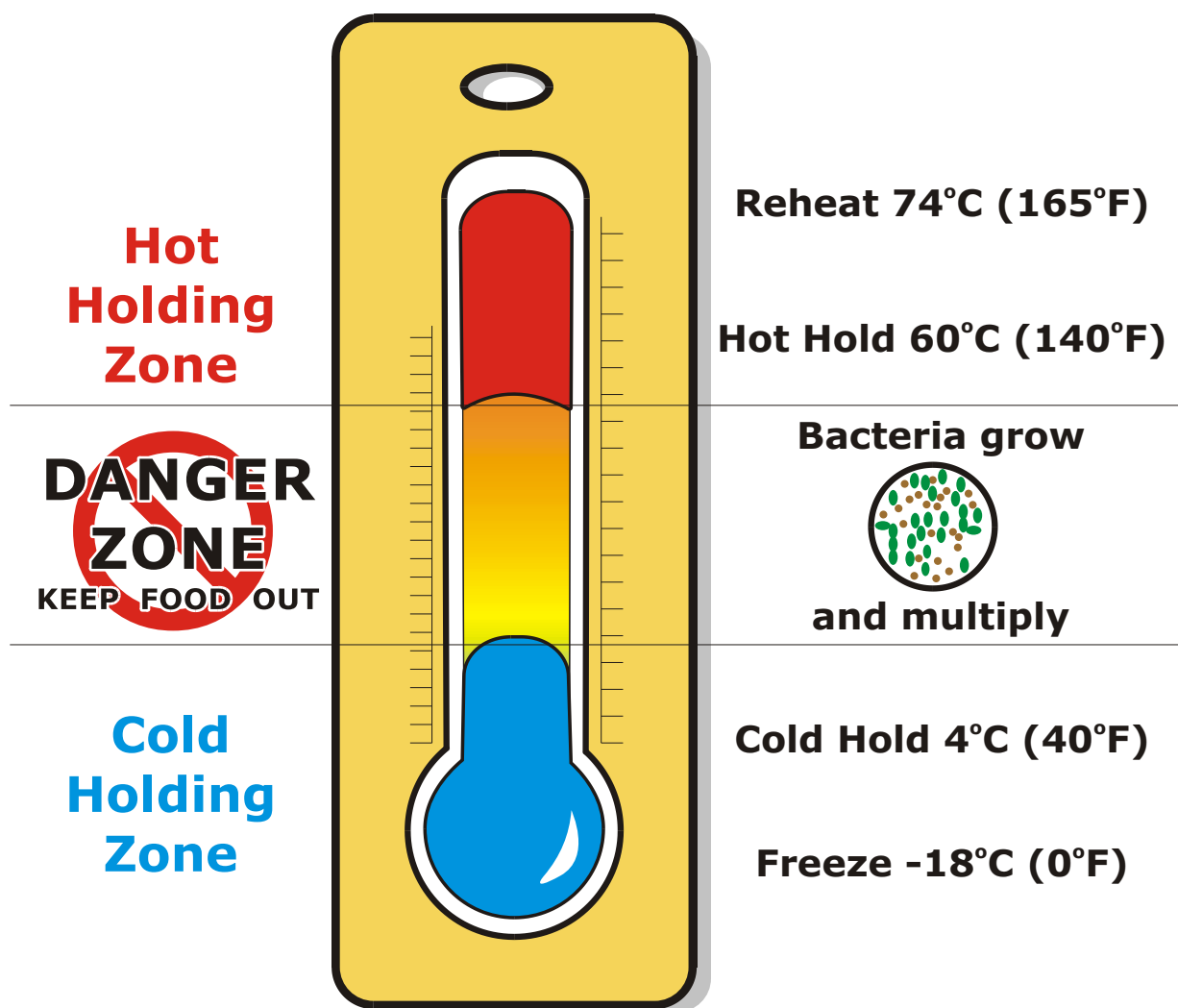


THERMOMETERS

Keep food out of the Danger Zone!

The Temperature Danger Zone is the range of temperatures between 4 and 60 degrees Celsius (40 to 140 degrees Fahrenheit). Bacteria multiply and other disease-causing microorganisms survive in this range.



Make sure to re-heat, hold (in hot or cold holding) or freeze food to the following temperatures, in order to minimize bacterial growth:

- Reheat 74° C (165 °F)
- Hot hold 60° C (140 °F)
- Cold hold 4° C (40 °F)
- Freeze -18° C (0 °F)

