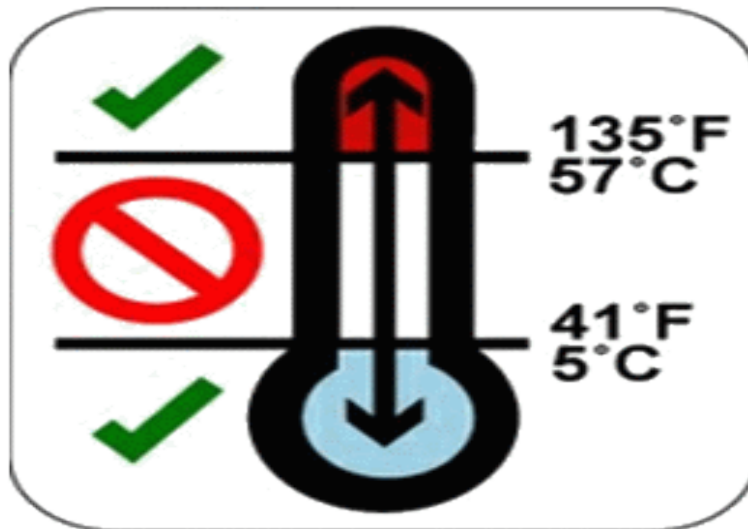


## Food Temperature Danger Zone

Obtaining and managing proper temperature control is a critical part of food safety. If food is being prepared or served and allowed to reach unsafe temperatures for too long, pathogens can grow in the food and cause a variety of problems and illnesses for consumers.

It's critical to monitor the temperature of food, whether it is hot or cold, between the time it has finished cooking and the time it's being served.

Hot foods must be kept hot. Cold foods must be kept cold. All foods are to be kept out of the temperature danger zone which is between 41°F to 135°F.



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