

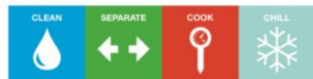
# Proper Temperature Food Prep Safety



- Keep cold foods cold (41F or below) and hot foods hot (135F and above).
- Temperature danger zone refers to food temperatures between 41 and 135 degrees Fahrenheit.
- Bacteria divides every 15 to 30 minutes. Minimize the time food is left in the temperature danger zone.
- Keep food covers and cooler door closed to minimize temperature abuse.
- Be sure to also consistently monitor your refrigerator and freezer temperatures.



*Your Partner in Risk Management Training*



National Food Safety Month  
September 2018