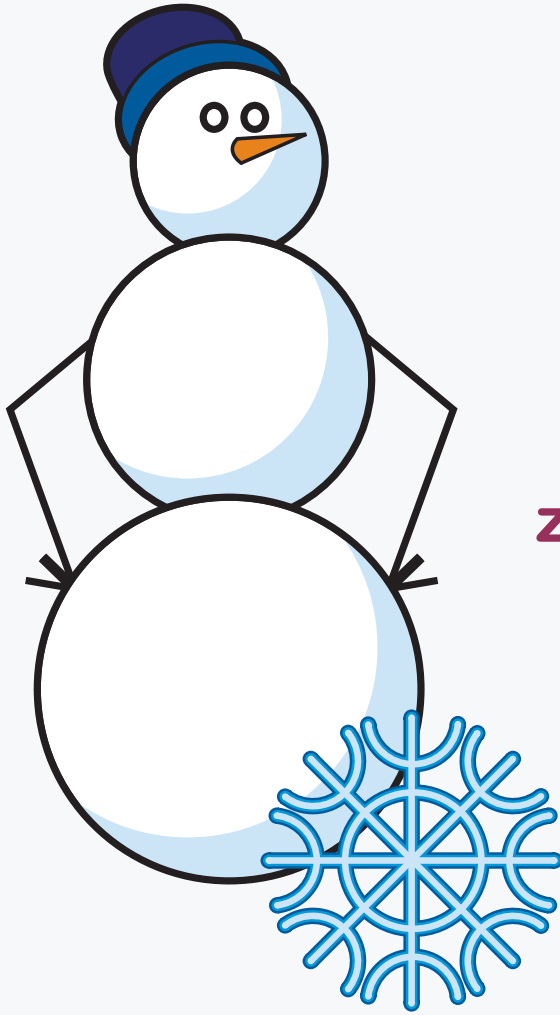
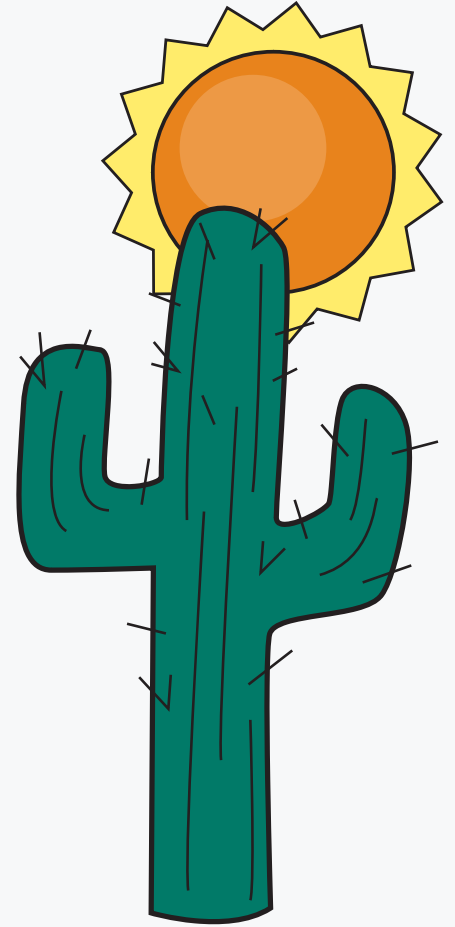


PROPER TEMPERATURES FOR HOT- AND COLD-HOLDING

If food is not held at the proper temperature,
pathogens present in the food can grow
and make someone ill.



Food must be
kept **OUT** of the
temperature danger
zone while being held
for service.



**HOLD
COLD
FOOD**

at 41°F (5°C)
or Lower

**HOLD
HOT
FOOD**

at 135°F (57°C)
or Higher

