

TEMPERATURE DANGER

ZONE

Refrigerated food should be kept
at 4°C (40°F) or lower.

Hot food should be kept
at 60°C (140°F) or higher.

Reheat all previously cooked food to an
internal temperature
of 74°C (165°F) or higher.

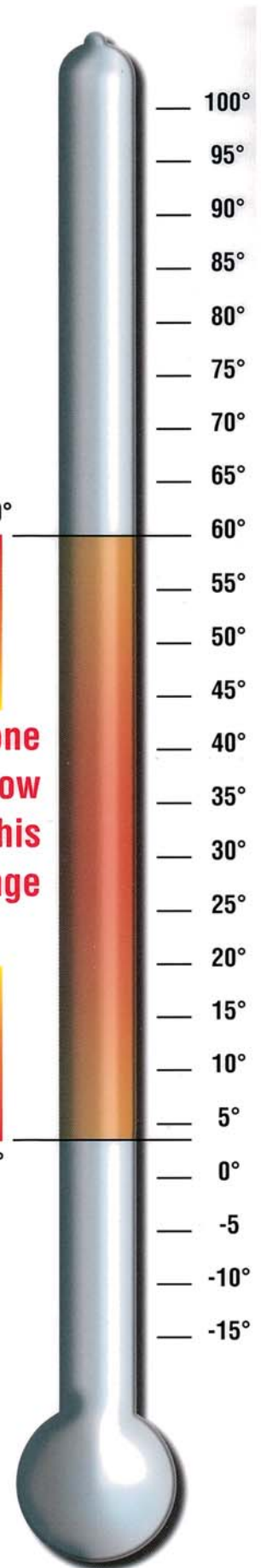
(Never use hot-holding equipment to reheat food)

Cool from 60°C (140°F) to 20°C (68°F)
or less within two hours after cooking
and then from 20°C (68°F) to 4°C (40°F)
or less within the next four hours.

Danger Zone
Bacteria grow
rapidly over this
temperature range

60°

4°



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