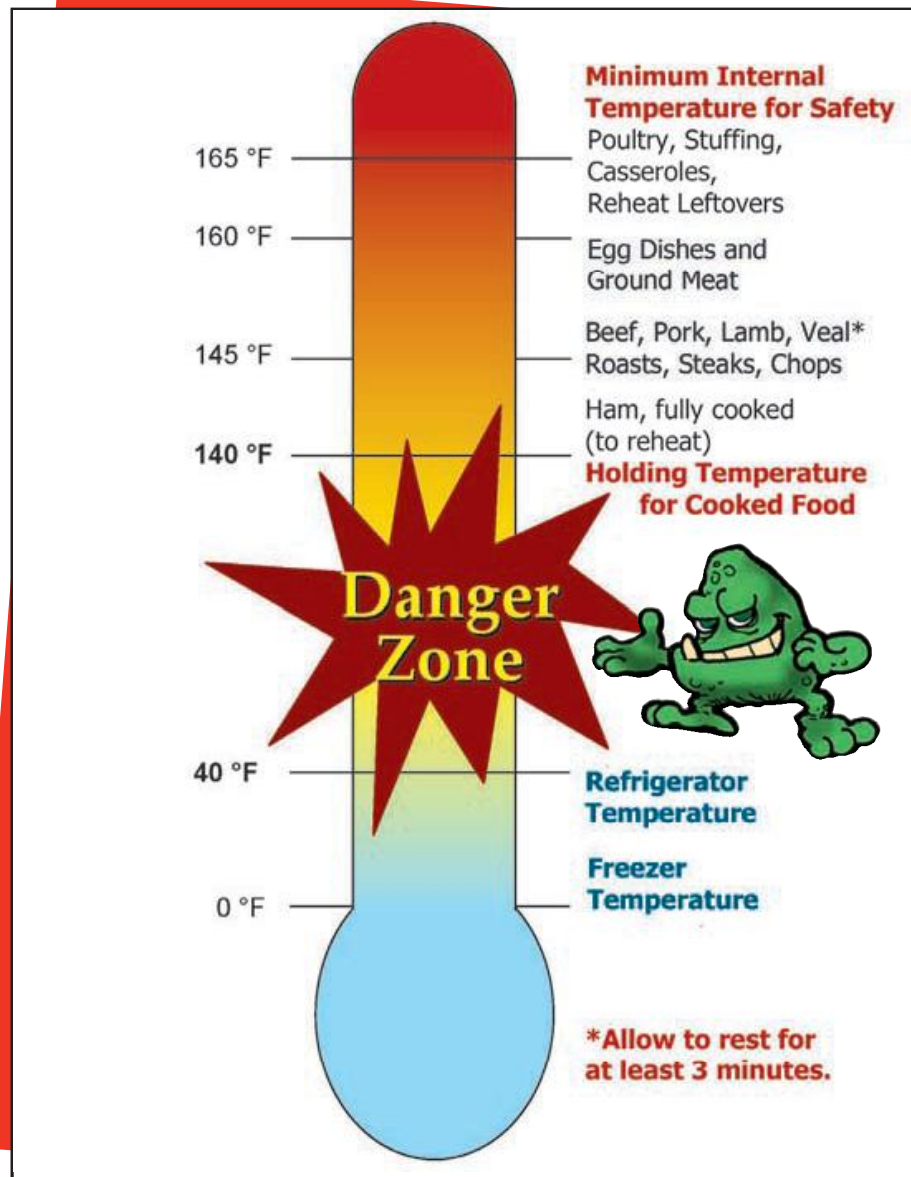


## DANGER Zone

Bacteria multiply rapidly between 40 and 140 °F. To keep food out of this “Danger Zone,” keep cold food cold and hot food hot. Keep food cold in the refrigerator, in coolers, or on the serving line on ice. Keep hot food in the oven, in heated chafing dishes, or in preheated steam tables, warming trays and/or slow cookers.



Never leave perishable foods, such as meat, poultry, eggs and casseroles in the “Danger Zone” over 2 hours; 1 hour in temperatures above 90 °F.