Use A Thermometer!

Keep Hot Foods Hot!
- Reheat 165 °F for 15 seconds

The Danger Zone
- Bacteria Multiply
- Store dry food (50 - 70 °F)
- Quick chill storage (26 - 32 °F)

Always follow local & state requirements.

Keep Cold Foods Cold!
- Store frozen food

This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture, Food and Nutrition Service through an agreement with Institute of Child Nutrition at The University of Mississippi. The contents of this publication do not necessarily reflect the views or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. government.

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