

# Temperature Mini-Poster

Use A Thermometer!

**Keep Hot Foods Hot!**

Reheat — 165 °F for 15 seconds

**The Danger Zone**

**Bacteria Multiply**

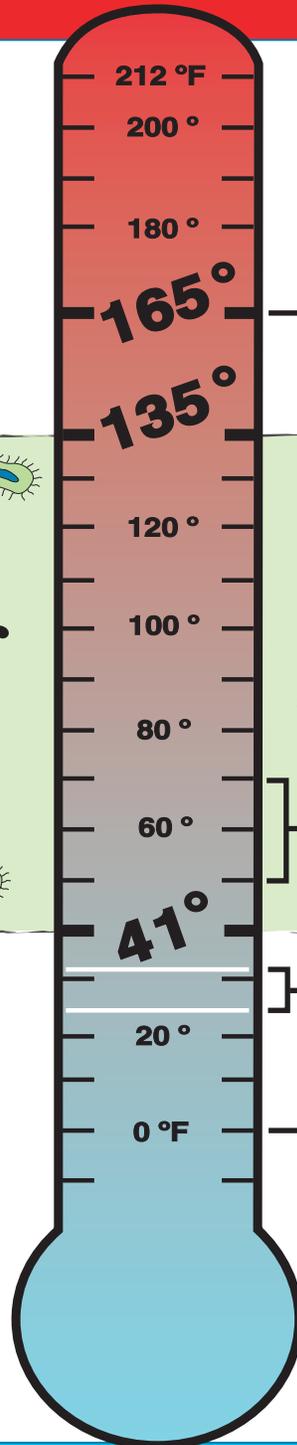
Store dry food (50 - 70 °F)

Quick chill storage  
(26 - 32 °F)

Store frozen food

**Keep Cold Foods Cold!**

Always follow local & state requirements.



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