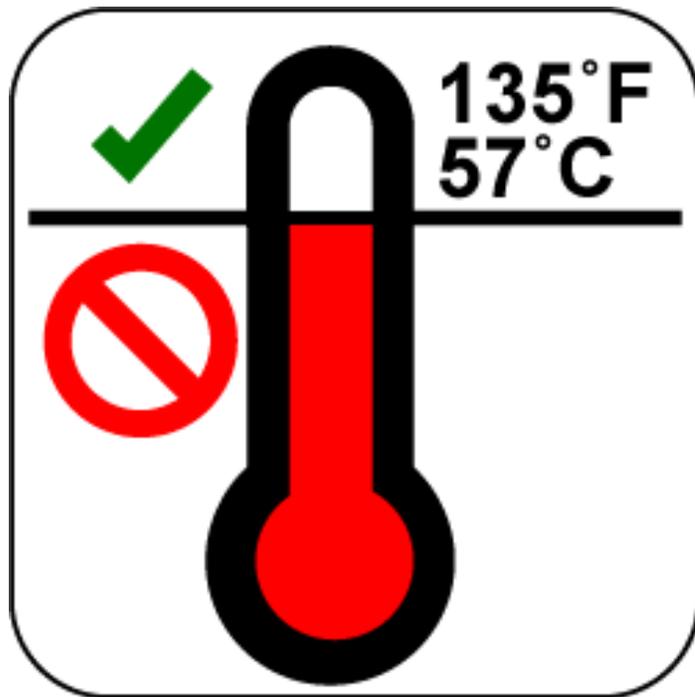


Be Health Wise

Bacteria grow rapidly in the Danger Zone (41°F - 135°F); therefore, keep potentially hazardous food out of the Danger Zone by holding hot food at or above 135°F.



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The food in this unit must be held at or above 135°F

135°F