

Temperature Mini-Poster

Use A Thermometer!

Keep Hot Foods Hot!

Reheat — 165 °F for 15 seconds

The Danger Zone

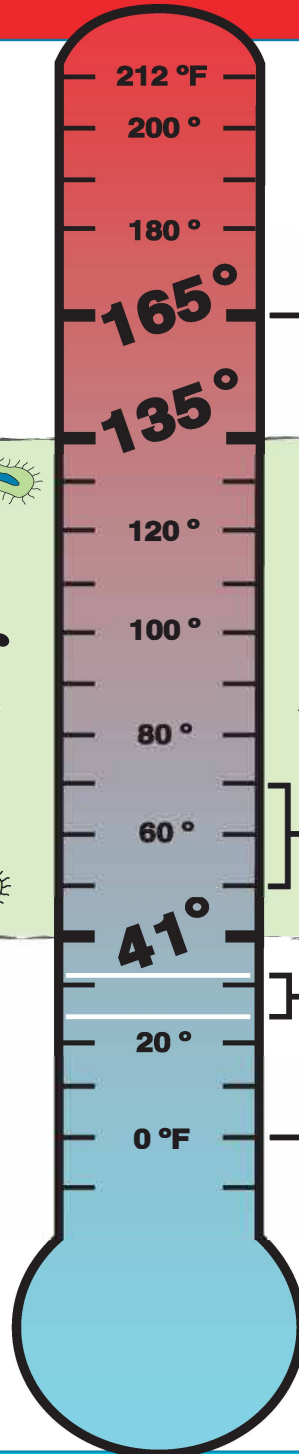
Bacteria Multiply

Store dry food (50 - 70 °F)

Quick chill storage
(26 - 32 °F)

Store frozen food

Keep Cold Foods Cold!



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