

FOOD SAFETY

temperature s

Food Handling & Storage

165°F / 74°C

Cook food to this temp. to kill harmful bacteria

140° - 160°F / 60 - 71°C

Safe holding temp. range of cooked food. Store or display cooked foods above this temp. after cooking.

DANGER ZONE

Rapid
Bacterial Growth

65° - 90°F / 18° - 32°C

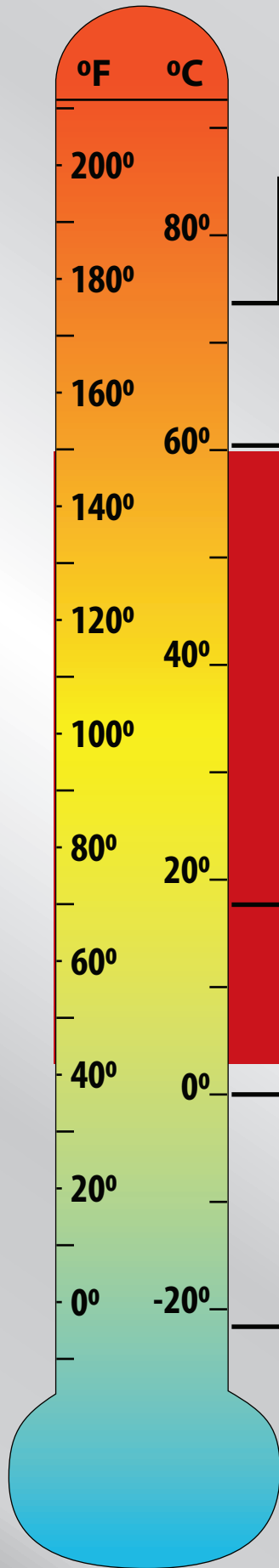
Normal room temp.

32° - 40°F / 0° - 4°C

Cold food storage. (Slow bacterial growth)

-10° - 0°F / -23° - 18°C

Frozen food storage.



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