

FOOD SAFETY TEMPS

Hot-holding keep foods
at **140° F** or higher

Cold-holding keep foods
at **40° F** or colder
by placing food in
containers on ice



THE UNITED STATES DEPARTMENT OF AGRICULTURE (USDA) RECOMMENDS NEVER LEAVING COLD FOODS OUT OF REFRIGERATION FOR MORE THAN **TWO HOURS**. LIKEWISE, HOT FOODS SHOULDN'T BE LEFT AT ROOM TEMPERATURE FOR MORE THAN **ONE HOUR**. AFTER THE FOOD'S BEEN SITTING OUT LONGER THAN THAT, IT'S TIME TO **THROW IT OUT**. REMEMBER: KEEP COLD FOOD COLD AND HOT FOOD HOT.