

TEMPERATURES AND FOOD SAFETY

Keep hot foods hot and cold foods cold.

°C °F

74.....165 Reheat cooked foods rapidly to 74°C/165°F or above.

60.....140 Hold all hot foods at 60°C/140°F or above.

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DANGER ZONE

REMEMBER

Bacteria reproduce rapidly at temperatures between 4°C/40°F and 60°C/140°F.

4.....40 Keep all cold foods at 4°C/40°F or below.

For more information contact Environmental Health at (902) 368-4970



Department of Health
Environmental Health