

Temperature and Food Safety



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Keep **hot foods hot** and **cold foods cold**



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

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

DANGER ZONE

REMEMBER

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

4.....40 Hold all cold foods at 4°C/40°F or colder.