PROPER TEMPERATURES FOR HOT- AND COLD-HOLDING

If food is not held at the proper temperature, pathogens present in the food can grow and make someone ill.

Food must be kept OUT of the temperature danger zone while being held for service.

TEMPERATURE DANGER ZONE

HOLD COLD FOOD
at 41°F (5°C) or Lower

HOLD HOT FOOD
at 135°F (57°C) or Higher