## Stay Out of the Danger Zone!

Hot Holding:

**135°F** 

Or Above



**ZONE** 

Bacteria grows on potentially hazardous food within this temperature range!

Discard food after it has been in the danger zone for **4 hours!** 

Cold Holding:

41°F

Or Below



For additional food safety resources go to www.health.mesacounty.us (970) 248-6900