

Food Handling Temperatures

Keep Food out of the Danger Zone

165°F and higher: Most bacteria die within several seconds

141°F to 164°F: Holding hot foods and sauces. Bacteria aren't killed, but they don't multiply, either.

40°F to 140°F:

Food Temperature Danger Zone Bacteria thrive and multiply. Limit exposure of perishable foods to one hour or less.

33°F to 39°F: Refrigerated food storage. Bacteria aren't killed. They multiply, but relatively slowly. Food is safe here for a limited time.

32°F and lower: Frozen food storage: Bacteria aren't killed, but they don't multiply, either.