## **DineSafe**<sup>m</sup>

## Steps to a PASS

## **Temperature Control of Foods**

60°C (140°F) or higher

Keep hot hazardous foods at 60°C (140°F) or higher

Danger Zone
Bacteria grow quickly
in temperatures between 4°C
(40°F) and 60°C (140°F)

4°C (40°F) or lower

Do not leave hazardous foods\* in the Danger Zone

Refrigerate cold hazardous foods at 4°C (40°F) or lower

Keep frozen foods in a frozen state

<sup>\*</sup> Hazardous foods are foods that need to be safely kept hot or cold.