



SEPTEMBER
FOOD SAFETY
EDUCATION MONTH

SAFE TEMPERATURES FOR FOOD DELIVERY

FROZEN FOOD



0°F

Frozen foods should be kept at 0°F or below.

COLD FOOD



40°F

Cold foods should be held cold at 40°F or below.

HOT FOOD



136°F

Cooked food should be held hot at an internal temperature of 136°F or above.

TIME



Discard all perishable foods left at room temperature longer than 4 hours; 2 hours in temperatures above 90°F.

- *Keep foods of different temperatures separate during delivery.*