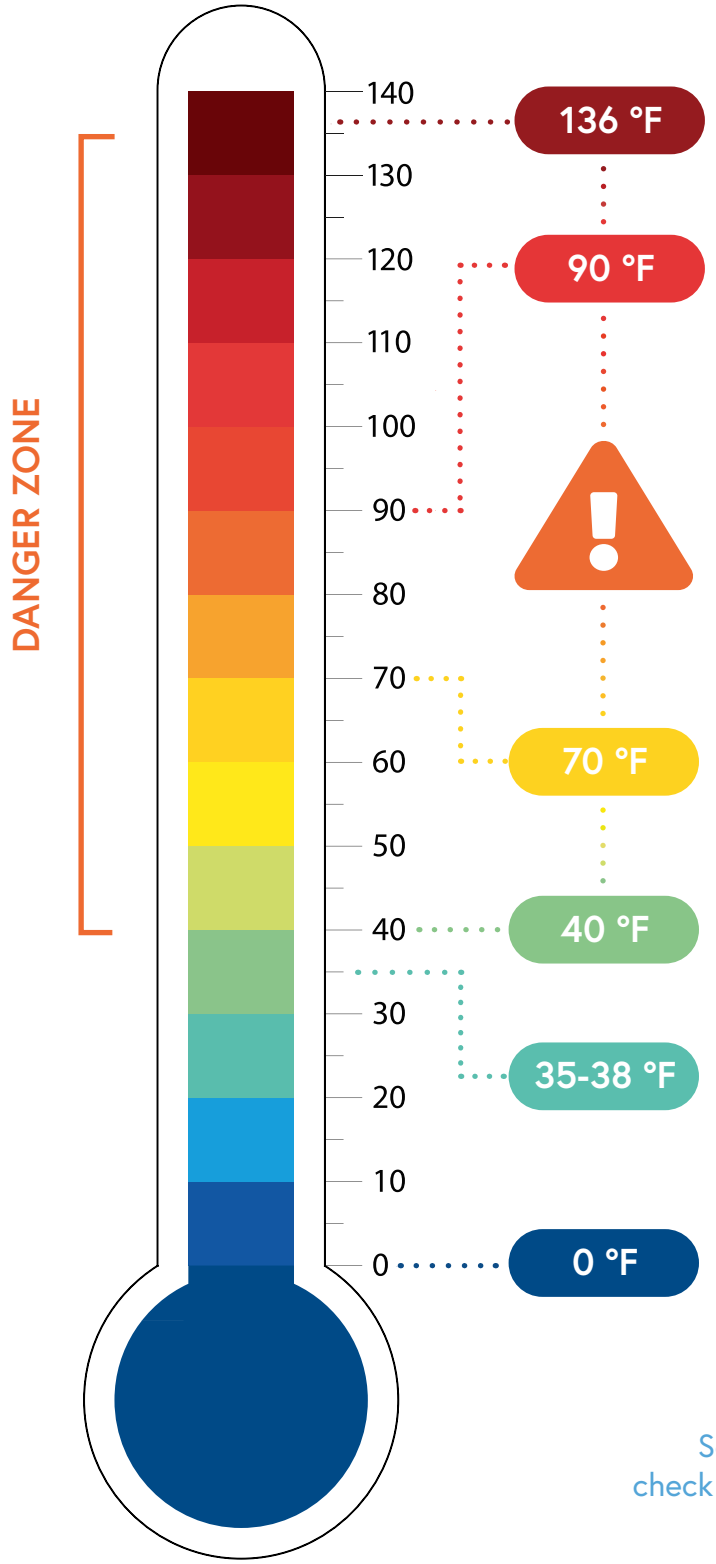
CFS BRANDS

FOOD SAFETY EDUCATION

Food Delivery Safe Temperatures

Keep hot food hot and cold food cold.



136 °F — **COOKED & HOT FOOD TEMPERATURE**
Keep cooked and hot food at 136 °F or higher.

90 °F — **1-HOUR RULE**
Chill food within an hour if kept at 90°F or higher.

DANGER ZONE: 41-135 °F
Bacteria grows rapidly and can double in as little as 20 minutes.

70 °F — **BACTERIA GROWTH INCREASES**
Risk of bacteria growth increase at 70 °F.

40 °F — **MAXIMUM FRIDGE TEMPERATURE**
Store chilled food no warmer than 40 °F.

35-38 °F — **IDEAL FRIDGE TEMPERATURE**
Set fridge between 35-38 °F and avoid fridge temperature accuracy errors.

0 °F — **FREEZER & FROZEN FOOD TEMPERATURE**
Keep your freezer and frozen food at 0 °F.

2-4 HOUR RULE
Some foods can last longer at certain temperatures, check food, time and temperature to avoid harmful risks.

©2021 CFS Brands | (800) 654-8210 | Carlislefsp.com