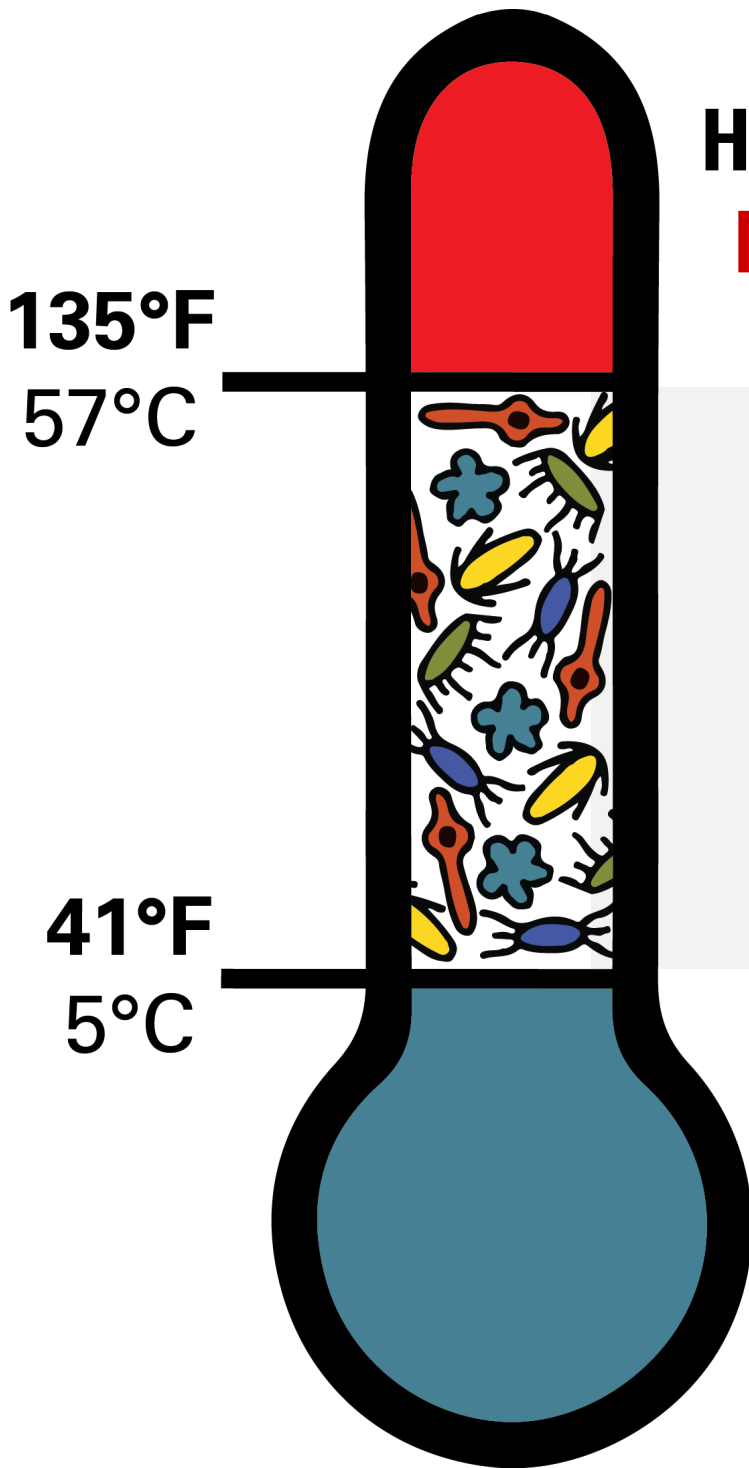


Hot Holding & Cold Holding Foods



Hot foods should be kept **HOT** at **135°F or higher**.

Bacteria can grow quickly if food is kept in the temperature danger zone (between 41°F and 135°F).

Cold foods should be kept **COLD** at **41°F or below**.