Keep it Hot or Cold

Bacteria may grow in potentially hazardous foods. Keep potentially hazardous foods out of the Danger Zone (41°F - 140°F) for safety.

Potentially hazardous foods include:
- Meat, poultry, fish, seafood, eggs
- Cooked starches (potatoes, rice, pasta)
- Dairy products
- Soy products, such as tofu
- Raw sprouts and cut melons
- Cooked vegetables
- Herbs and garlic mixed in oil