

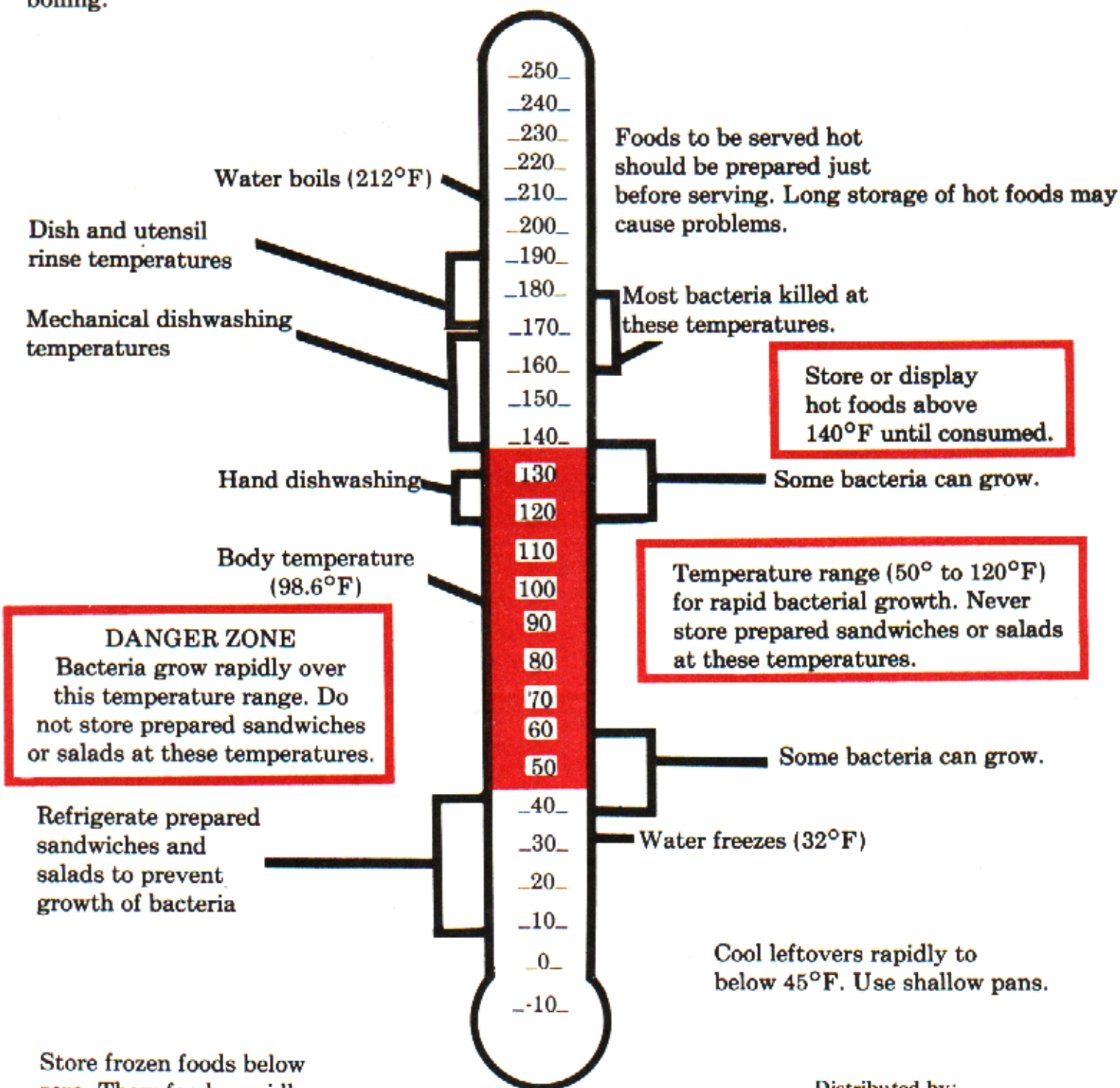
TEMPERATURE GUIDE FOR FOOD PROTECTION

KEEP HOT FOODS HOT
(above 140°F)

AND COLD FOODS COLD
(below 45°F)

Pressure equipment needed to obtain temperatures above boiling.

Temperatures above boiling are necessary to kill spore forming bacteria.



Store frozen foods below zero. Thaw foods rapidly or in the refrigerator, or cook them from a frozen state.

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