Temperature Guide for Food Protection

**Keep Hot Foods Hot** (above 140°F)

**And Cold Foods Cold** (below 45°F)

Temperatures above boiling are necessary to kill spore forming bacteria.

Foods to be served hot should be prepared just before serving. Long storage of hot foods may cause problems.

Most bacteria killed at these temperatures.

Store or display hot foods above 140°F until consumed.

Some bacteria can grow.

Temperature range (50°F to 120°F) for rapid bacterial growth. Never store prepared sandwiches or salads at these temperatures.

Some bacteria can grow.

Cool leftovers rapidly to below 45°F. Use shallow pans.

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