

Keep Out of the Danger Zone!

Hot Holding:

135°F

Or Above



Bacteria grows on
potentially hazardous
food within this
temperature range!

Discard food in the
danger zone after
4 hours!

Cold Holding:

41°F

Or Below



**MESA COUNTY
HEALTH DEPARTMENT**

Working Together for a Healthy Community

For additional food safety resources go to
www.health.mesacounty.us/environment
(970) 248-6900