

Stay Out of the Danger Zone!

Hot Holding:

135°F

Or Above



Bacteria grows on
potentially hazardous food
within this temperature
range!

Discard food after it has
been in the danger zone for
4 hours!

Cold Holding:

41°F

Or Below



**MESA COUNTY
PUBLIC HEALTH**
Working Together for a Healthy Community

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