

PROPER HOLDING TEMPERATURES

HOT HOLDING

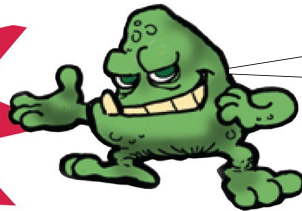
All **hot** foods must be held at 135°F or higher.

Foods must be cooked or re-heated to proper temperature and then held hot at 135°F.

*Hot holding occurs, in steam tables, warmers, insulated carriers, etc.

135°F

Danger
Zone



*Do not hold foods in the
TEMPERATURE
DANGER ZONE !*

Bacteria grow rapidly at these temperatures.

41°F

COLD HOLDING

All **cold** foods must be held at 41°F or lower.

Foods are required to be received and held at proper temperatures.

*Cold holding occurs in refrigerators, in ice or in insulated carriers, etc.



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