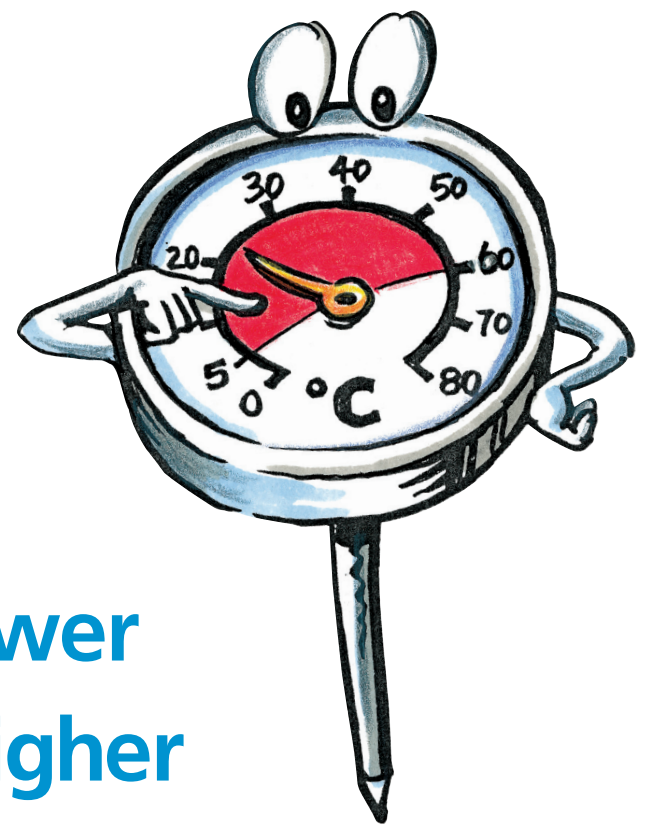


For goodness sake Beware the 'Danger Zone'



Keep cold food 5°C or lower
Keep hot food 60°C or higher

- > Food poisoning bacteria will grow at temperatures between 5°C and 60°C
– **This is known as the Temperature Danger Zone**
- > Keeping food out of the Temperature Danger Zone will slow down or prevent bacteria growth