	2120		
BACTERIA DIE		210 ° 200 ° 190 ° 180 °	COOKING FOOD
	1650	170 °	
BACTERIA WILL MULTIPLY	*	160 ° 150 °	HOLDING FOOD HOT FOR SERVICE
	1400	140 °	
BACTERIA MULTIPLY	450		DANGER ZONE KEEP FOOD OUT OF THIS TEMPERATURE RANGE EXCEPTIONS: SHORT PERIODS DURING ACTUAL PREPARATION AND SERVICE
BACTERIA MAY MUL HOWEVER SLOWLY	TIPLY	40°	CHILLING FOOD
BACTERIA DO NO MULTIPLY BUT W SURVIVE	1-1	30° 20° 10°	FROZEN FOODS
		-100	

FOOD SAFETY

TEMPERATURE GUIDE