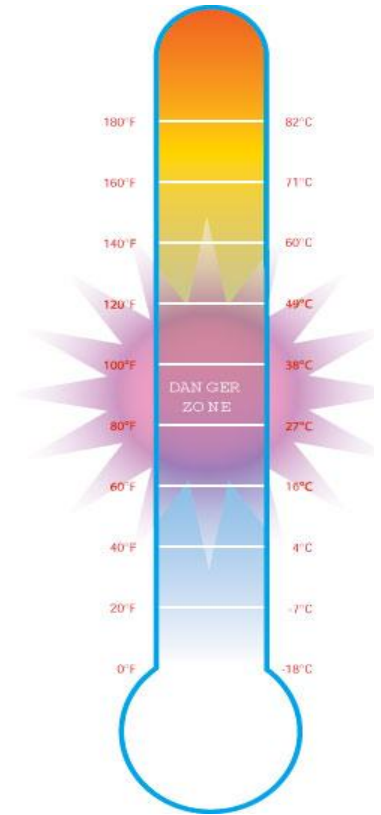


Food Safety

Safe storage and reheating

Avoid contaminating food with bacteria

- Always wash your hands before and after handling food
- Do not leave food at room temperature for longer than 2 hours
- If you are not going to serve food right away:
 - Keep cold food cold: below 40°F
 - Keep hot food hot: above 140°F
- Store leftover food to be refrigerated in shallow containers to allow quicker cooling
- Keep the refrigerator at or below 40°F
- Reheat leftovers to at least 165°F or until steaming



**The
University
of Georgia**



The Temperature Danger Zone

- Between 40°F and 140°F
- Temperature at which bacteria grows
- Keep food out of the danger zone to avoid getting sick