

# THERMOMETERS

Between 4°C and 60°C is the temperature range where bacteria can multiply and other disease-causing micro-organisms survive. Keep food out of this Temperature Danger Zone to reduce the risk of foodborne illness.

Re-heat, hold (hot or cold) or freeze food to the following temperatures:

**Reheat:** 74° C (165°F)   **Hot hold:** 60° C (140°F)   **Cold hold:** 4° C (40°F)   **Freeze:** -18° C (0°F)

