

Cooking for Groups

Reheating Food

Reheat cooked food to at least
165 °F

In the microwave

On the stove top

In the oven



Do not use a chafing dish, warming tray, or slow cooker to reheat food – this leads to **too much time in the Danger Zone!**



Keep Hot Food Hot

Cooked food should be held at or above

140°F

Use heated chafing dishes, warming trays, or slow cookers to keep hot food hot



Keep Cold Food Cold

Store food in the refrigerator at

40°F
or below

Place cold food in containers on ice to keep food below

40°F



Serving Food

Use clean containers and utensils to serve food

Two-Hour Rule

If perishable food is kept at room temperature, do not leave it out for more than **2 hours**



140°F
DANGER ZONE

40°F

What is the DANGER ZONE?

Temperature range (between 40 °F and 140 °F) where bacteria multiplies quickly.



ADDITIONAL
SOURCE
CDC

For more summer food safety tips, go to

FoodSafety.gov

USDA IS AN EQUAL OPPORTUNITY PROVIDER AND EMPLOYER