

Food Service Display

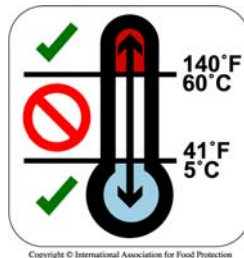
Hold all Potentially Hazardous Food (PHF) at proper temperatures!

Hot foods above 140°F - Cold foods below 41°F

1. Take food temperatures every 2 – 3 hours.

- If food is in the temperature DANGER ZONE, take corrective action:

- Reheat,
- Quick chill, or
- Discard



2. Stir food frequently to distribute the temperature.

3. Do not add fresh food to old – “first in, first out”.

4. Trained workers must monitor self-service food bars.

5. Require customers to use clean plates and bowls for return trips to the food bar.

6. Protect foods from contamination by providing proper utensils and sneeze guards.