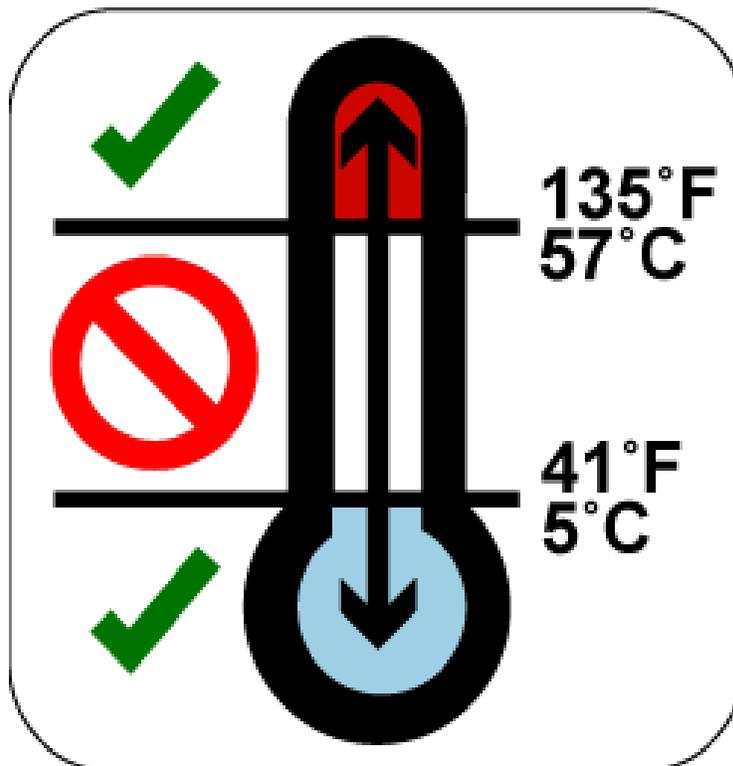


# Time & Temperature

## Holding Time & Temperature are critical!

Potentially hazardous food should not be exposed to the temperature danger zone for more than **4** hours total. This includes time spent in preparation, cooling and reheating.

The **DANGER** zone: 41°F to 135°F



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