

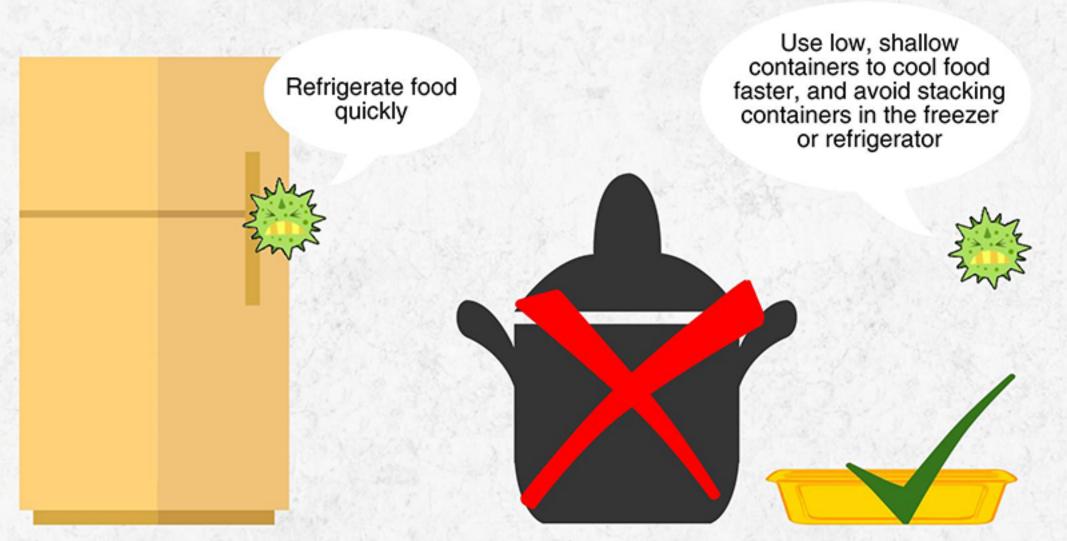
Bacteria can grow quickly on perishable foods that are left in the Danger Zone for more than 2 hours



If room temperature is over 90°F, perishable food should not be out more than 1 hour



What about leftovers?



When in doubt, throw it out



Eat refrigerated leftovers within 3-4 days



Otherwise, freeze your food and eat it later!







