

Food Safety Tips for Events



Keep hot food hot, and cold food cold



Hot food should be served at 140°F or higher

40-140°F = DANGER ZONE



Cold food should be served at 41°F or lower

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



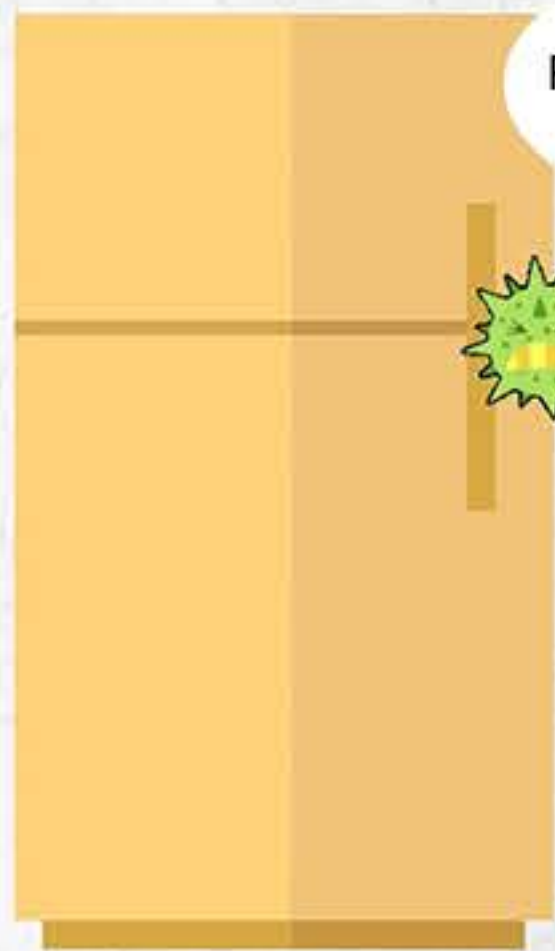
If room temperature is over 90°F, perishable food should not be out more than 1 hour



What about leftovers?

Refrigerate food quickly

Use low, shallow containers to cool food faster, and avoid stacking containers in the freezer or refrigerator



When in doubt, throw it out



Eat refrigerated leftovers within 3-4 days

Otherwise, freeze your food and eat it later!



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