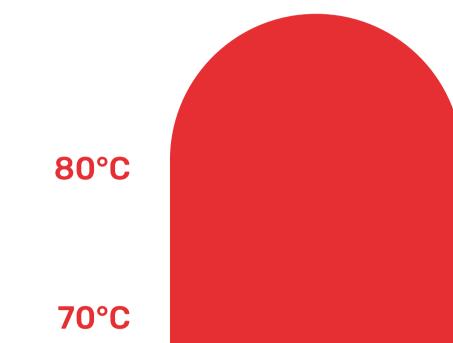
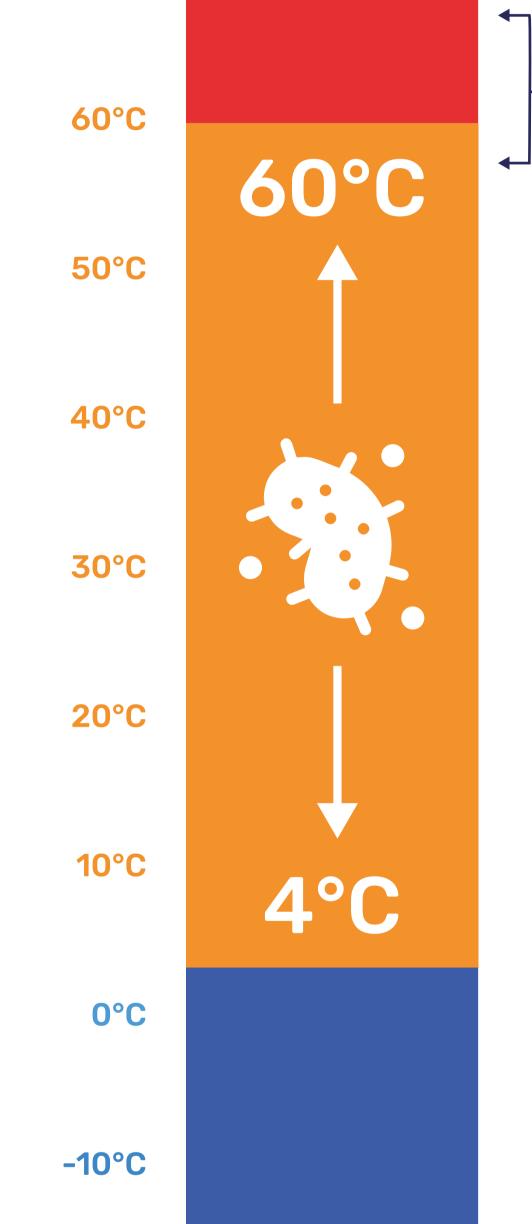
Fridge temperature chart



71°C - 80°C Internal cooking temperature

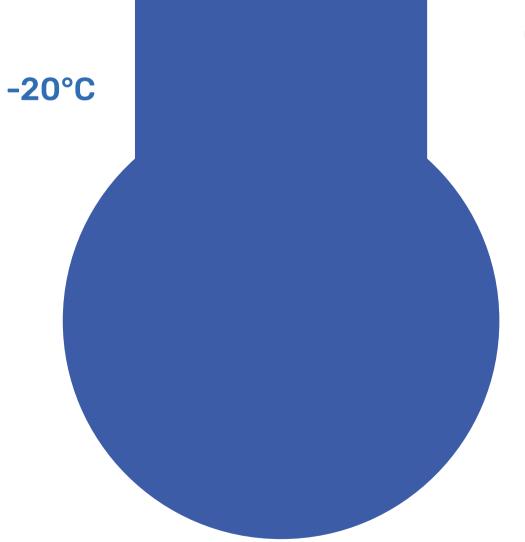


Hot-holding temperature

Foods can be hot-held at 57°C if they have been thoroughly cooked to safe internal cooking temperatures.

4°C - 60°C Temperature danger zone !!! Pathogens optimally grow at this temperature range

O°C - 4°C Refrigeration temperature







Save time on daily tasks

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