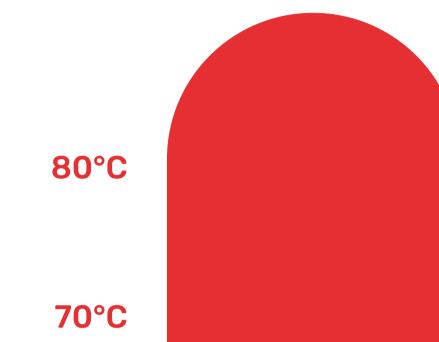
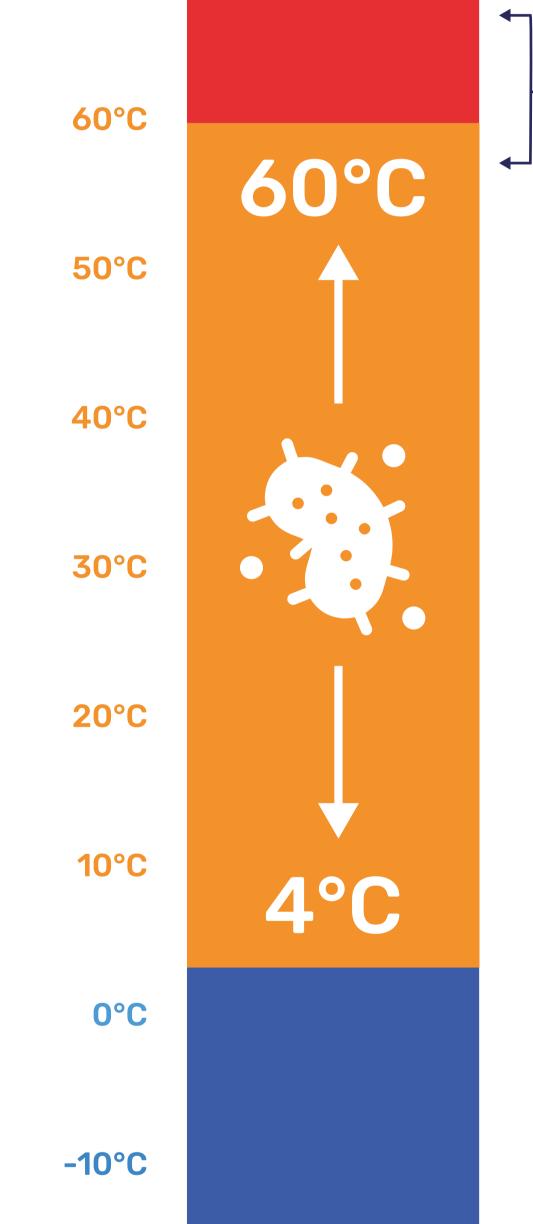
## Temperature danger zone



## 71°C - 80°C Internal cooking temperature

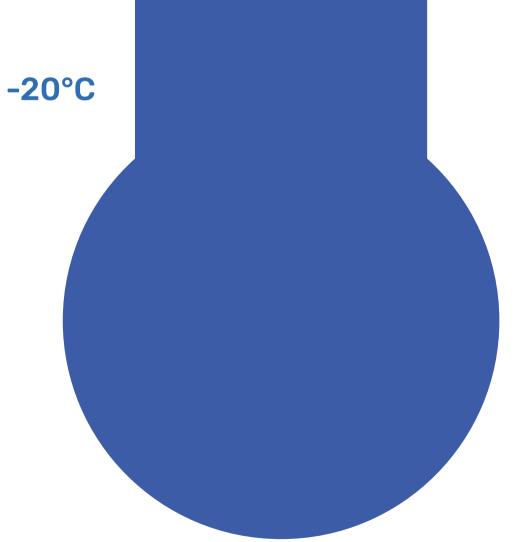


## Hot-holding temperature

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

← Scan



Food safety made easy fooddocs.com