

100°C Boiling Point of Water

74°C and Above Cooking and Reheating
Bacteria Die. Spores and toxins
may survive

60°C and Above Hot Holding →
Bacteria stop Growing

Danger Zone

between 4°C and 60°C
bacteria multiply rapidly

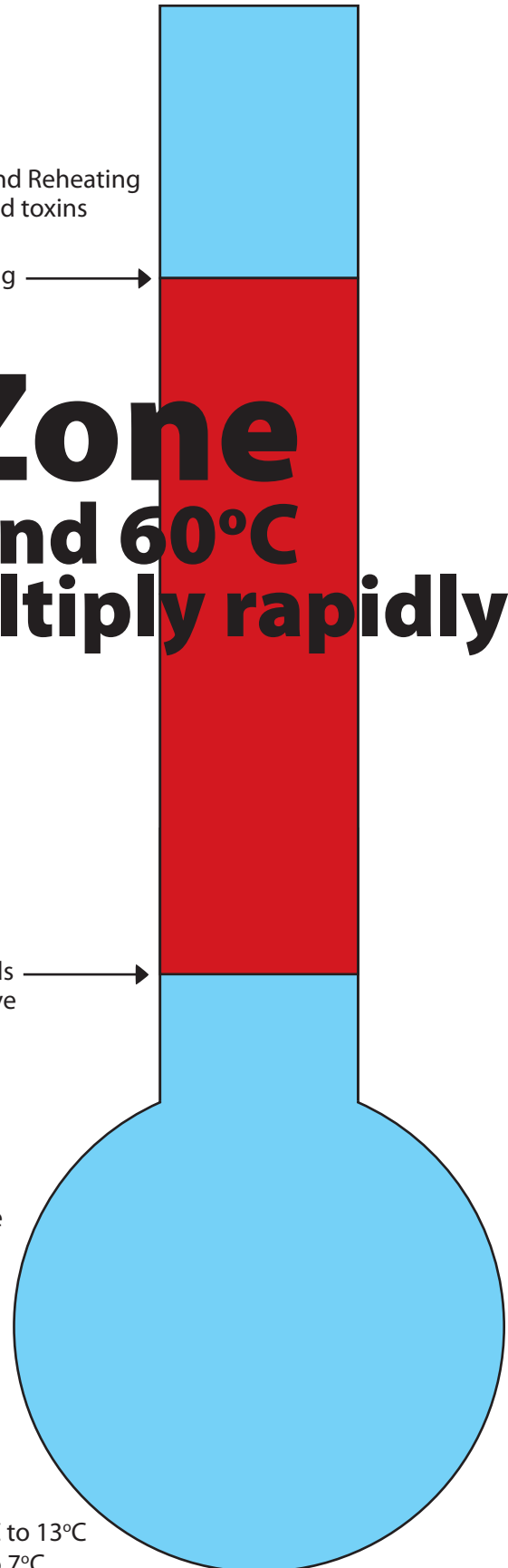
37°C Body Temperature

20°C Room Temperature

4°C and below Chilled Foods →
Most Bacteria will survive
and multiply slowly

0°C Freezing point of water

-18°C Frozen Foods
Some Bacteria Survive



Note: Fresh fruits and vegetables storage varies from 5°C to 13°C
Whole raw shell eggs can be stored at temperatures up to 7°C