Cooking for Groups

Reheating Food
- Reheat cooked food to at least **165°F**
- In the microwave
- On the stove top

Keep Hot Food Hot
- Cooked food should be held at or above **140°F**
- Use heated chafing dishes, warming trays, or slow cookers to keep hot food hot

Keep Cold Food Cold
- Store food in the refrigerator at **40°F** or below
- Place cold food in containers on ice to keep food below **40°F**

What is the DANGER ZONE?
- Temperature range (between 40°F and 140°F) where bacteria multiplies quickly

Serving Food
- Use clean containers and utensils to serve food

Two-Hour Rule
- If perishable food is kept at room temperature, do not leave it out for more than **2 hours**

For more summer food safety tips, go to FoodSafety.gov

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