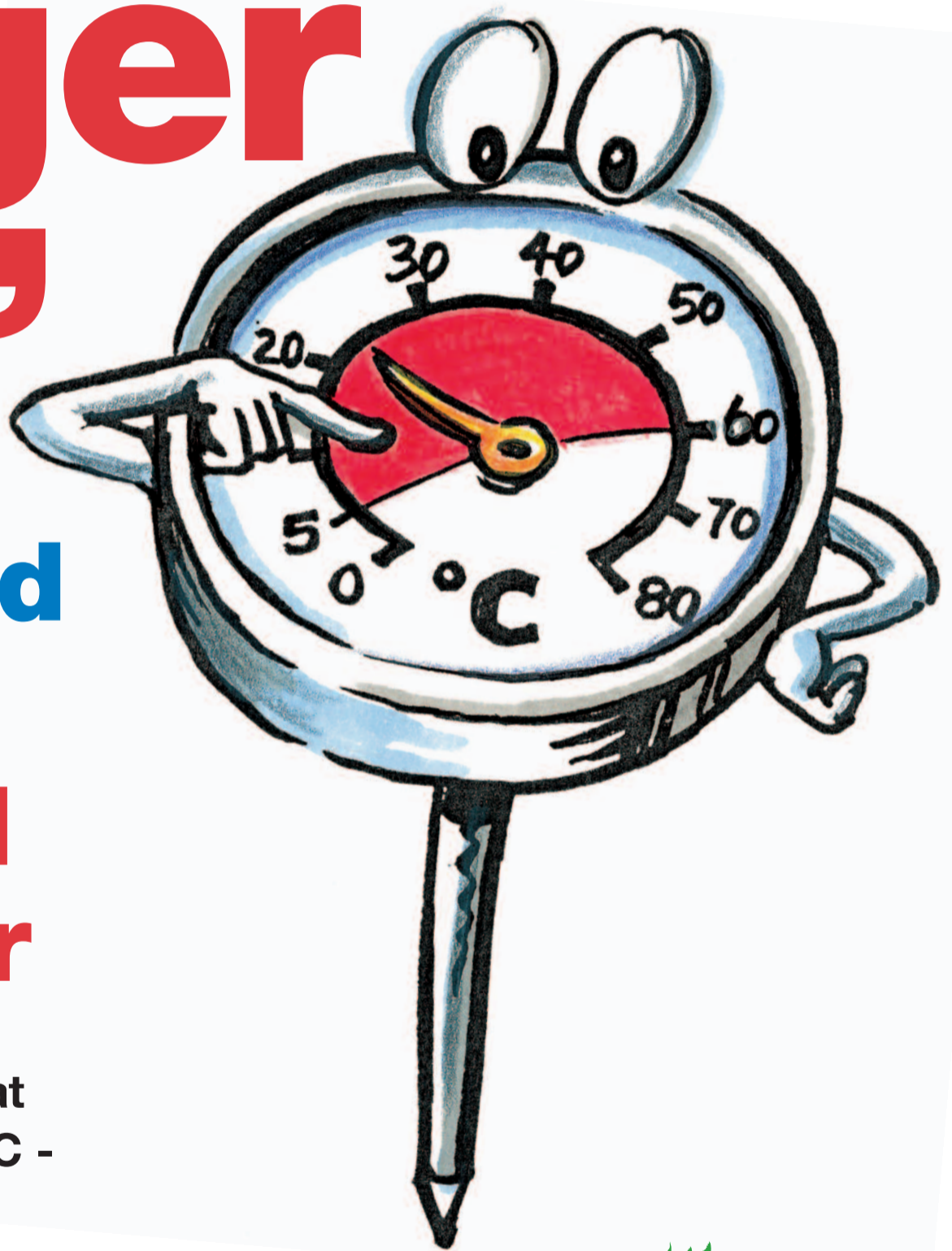


For goodness sake

Beware the 'Danger Zone'



**Keep cold food
5°C or lower**

**Keep hot food
60°C or higher**

Food poisoning bacteria will grow at temperatures between 5°C and 60°C - known as the Temperature Danger Zone. Keeping food out of the Temperature Danger Zone will slow down or prevent bacteria growth.

FOOD SAFETY 
For goodness sake



Department
of Health