PROPER HOLDING TEMPERATURES

Hot-Hold Foods
135° F or above

135°F

Keep food out of
the **Danger Zone!**

Danger Zone!

Cold-Hold Foods
41° F or below

41°F

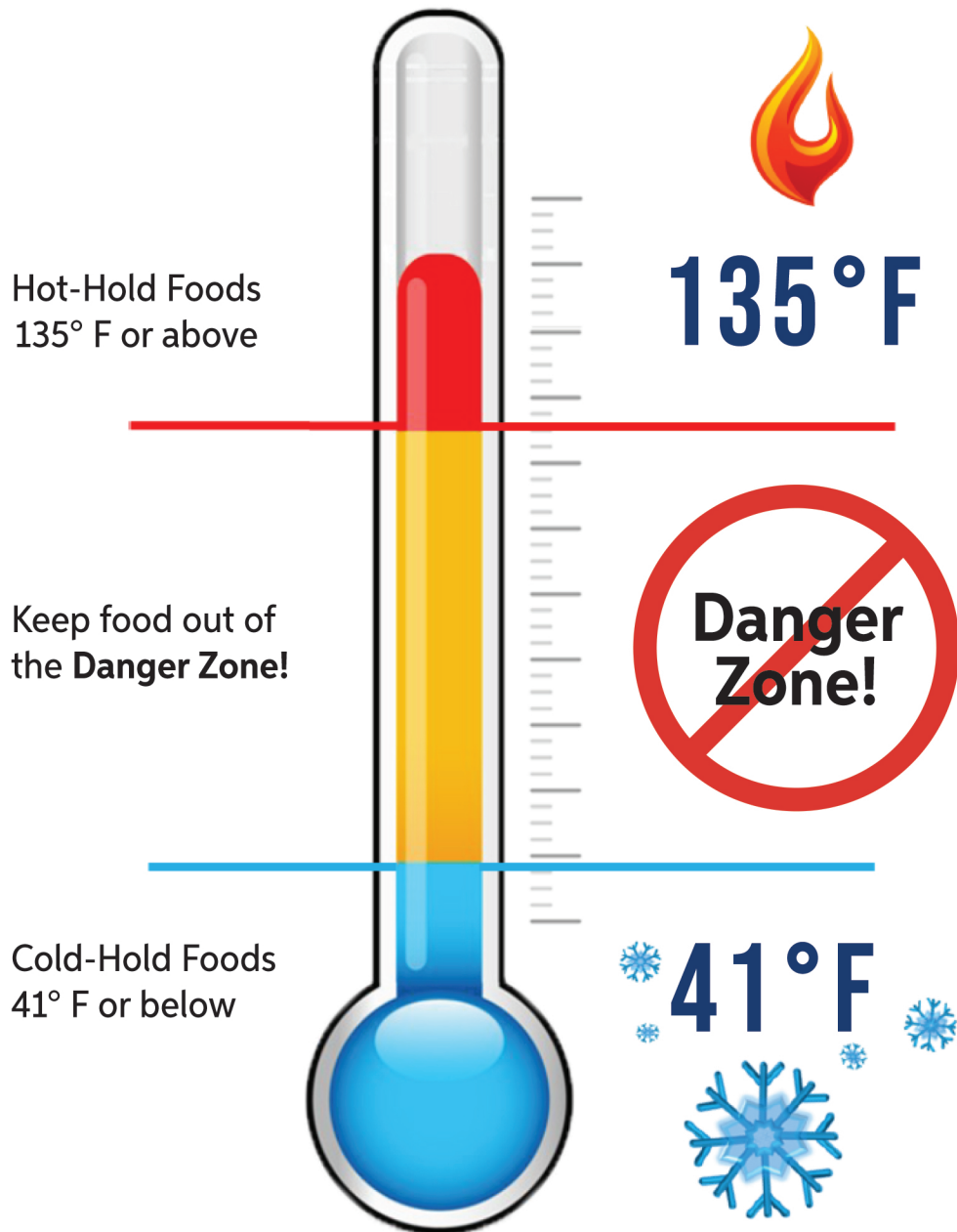**ADAMS COUNTY**
HEALTH DEPARTMENT
Your Health. Our Mission.