

Cooking for Groups

Reheating Food

Reheat cooked food to at least **165 °F**

In the microwave

On the stove top

In the oven



Do not use a chafing dish, warming tray, or slow cooker to reheat food – this leads to **too much time in the Danger Zone!**

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**

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**



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



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

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