

FOOD HOLDING TEMPERATURES DO COUNT

Some foods (meats, gravies, milk, poultry, fish or custards) held **at or near** room temperature can lead to **FOOD POISONING**

ALSO:
Cold foods served cold taste better.

Hot foods served hot taste better.

SO:
Keep Cold Foods Cold
Keep Hot Foods Hot
but **NEVER** at room temperature.

CHECK FOOD TEMPERATURES DAILY

