

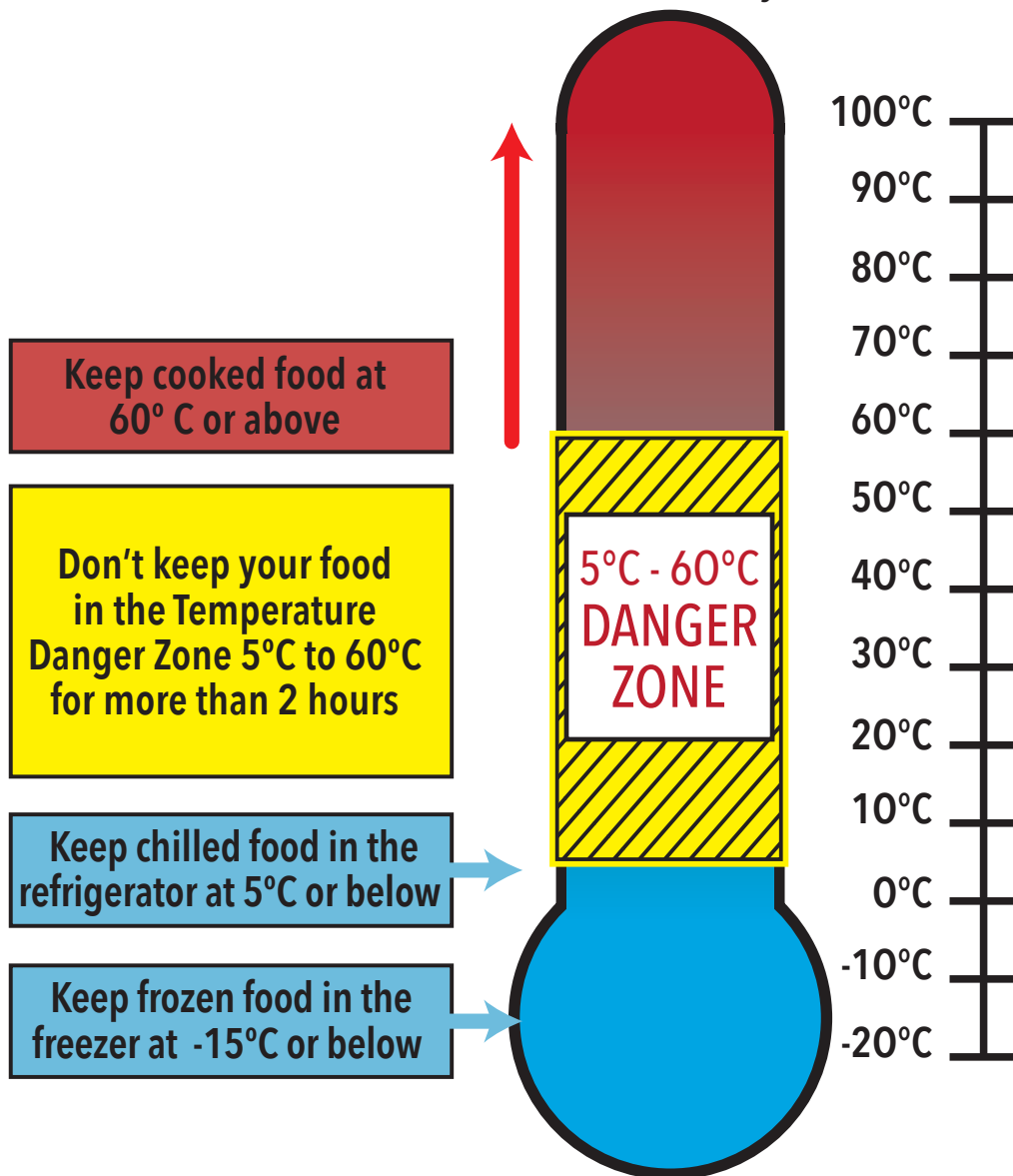
Temperature Danger Zone



Keep hot foods hot
and cold foods cold

The temperature range between 5°C and 60°C is known as Temperature Danger Zone.

This is because in this zone food poisoning bacteria can grow to unsafe levels that can make you sick.



The Food Safety Information Council is Australia's leading disseminator of consumer-targeted food safety information and a health promotion charity.

For more information see www.foodsafety.asn.au