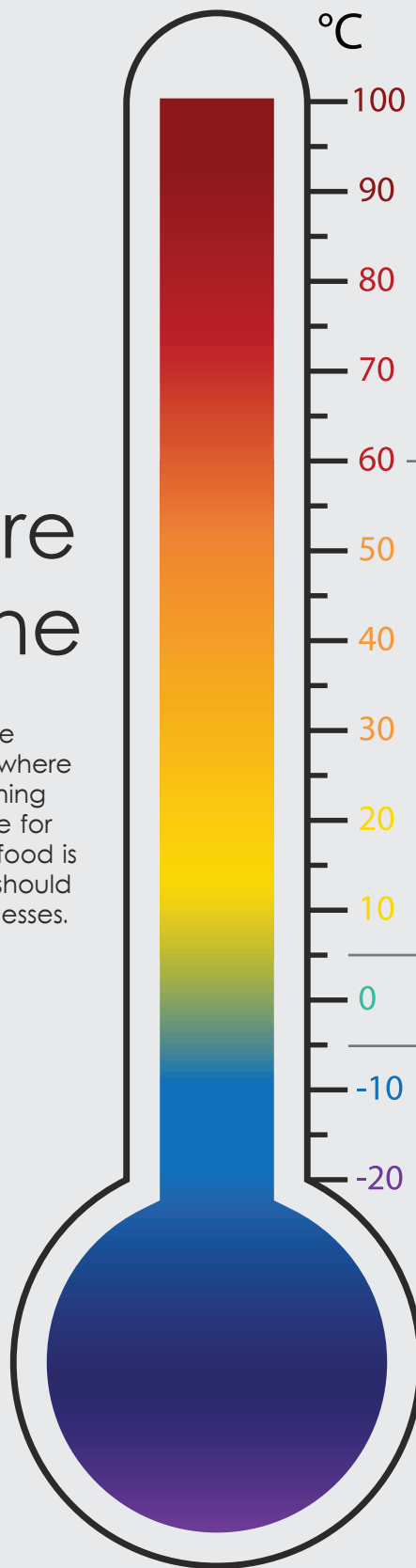


Temperature Danger Zone

The Temperature Danger Zone (between **5°C – 60°C**) is the zone where bacteria that cause food poisoning can grow. Optimum temperature for bacterial growth is 43°C. The time food is in the Temperature Danger Zone should be minimised during all food processes.



HOT FOOD ZONE

Hot food must be held at 60°C or above.

DANGER ZONE

(BETWEEN 5°C – 60°C)

COLD FOOD ZONE

Perishable food must be stored at 5°C or below.

FROZEN FOOD ZONE

Frozen food must be stored at -15°C or below (hard solid)

NEED MORE FOOD SAFETY TRAINING? WE CAN HELP!
Call (03) 9560 1844 or email info@oscarcaregroup.com.au