

# Bacterial Growth Danger Zone

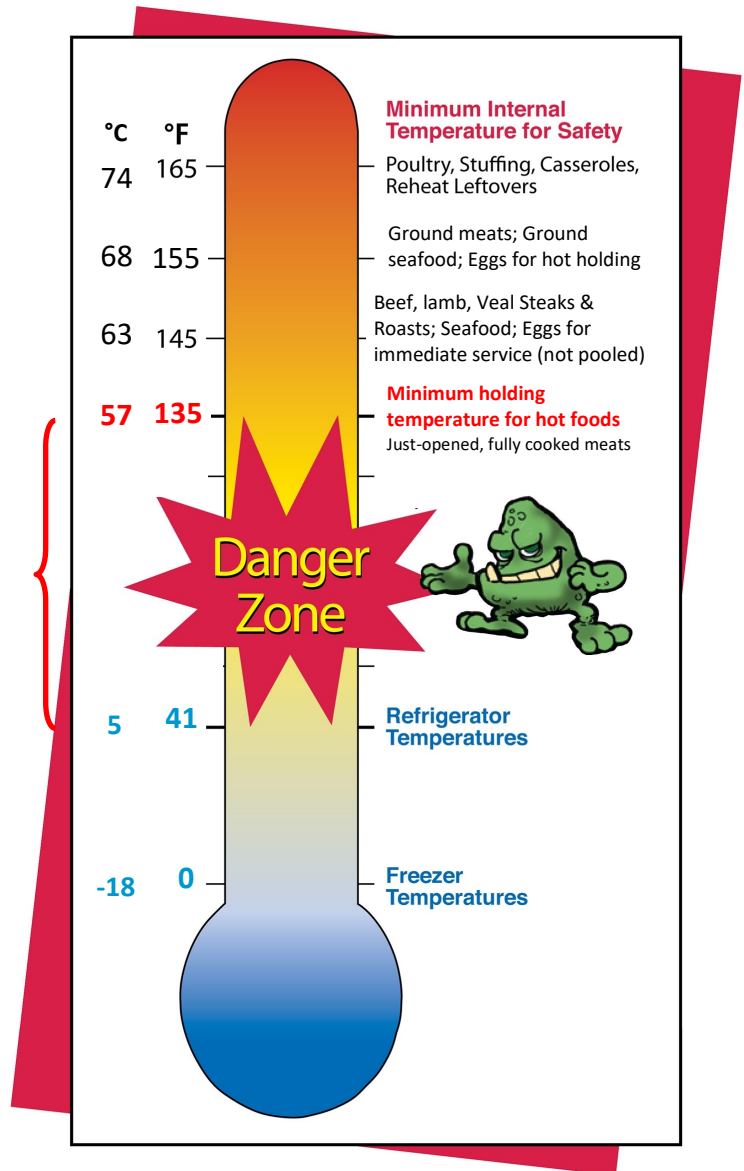
Keep hot food hot! It must be held above 135° F (57° C) to slow bacterial growth and keep food safe.

If you will cook food to less than the minimum safe temperatures, you must disclose this on the menu and remind customers that there may be an increased risk of foodborne illness.

The Danger Zone for bacterial growth is from 41°-135° F (-18°-5° C).

Given the right conditions, bacteria may double every 15-20 minutes.

Keep cold food cold: it must be below 41° F (5° C) to slow bacterial growth and keep food safe.



1 bacterium can become over 1,000,000 bacteria in as little as 5 hours.

