

Little did the chef know, the frozen chickens' new exercise routine was a plot to get their body temperatures into the Temperature Danger Zone.

PUMP UP THOSE SALMONELLA LEVELS!

SAVE SOME CALORIES FOR THE CUSTOMERS!



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FOOD SAFETY REMINDER: Dangerous foodborne pathogens can multiply rapidly in the Temperature Danger Zone (41°F–135°F). Keep your food—and your customers—safe by holding food items at proper temperatures. When in doubt, keep hot foods hot (135°F or higher) and cold foods cold (41°F or lower).

