

TEMPERATURE DANGER ZONE

41°F-135°F / 5°C-57°C

StateFoodSafety
Food Safety Training & Certification™



The Temperature Danger Zone is the range of temperatures at which bacteria grow most easily on time/temperature control for safety (TCS) foods, such as milk & milk products, meats, and sliced melons.



Food becomes risky after 2 hours of staying in the temperature danger zone. After 4 hours, it becomes harmful and must be discarded.

**PREVENTION: KEEP HOT FOODS HOT
AND COLD FOODS COLD**