

FROM KITCHEN TO TABLE

Food Safety Holiday Guide

Serving

Keep hot foods at 60°C/140°F or hotter! Use insulated containers and warming trays to maintain the perfect temperature.

Keep cold foods at 4°C/40°F or lower, using ice packs and coolers to keep them fresh and safe.

Leftovers

Refrigerate within 2 hours of serving (or 1 hour if it's hot!).

Reheat to 74°C/165°F to kill bacteria. Use a food thermometer for accuracy.

Cool leftovers quickly by storing large portions in smaller, sealed containers. Eat within 2-4 days for the freshest bacteria free taste!

Packing

Keep hot foods hot and cold foods cold with insulated bags and proper separation.

Pack your take-out to stay at the perfect temperature. Never leave food in the car for over 2 hours!



Contact us today to learn more:

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