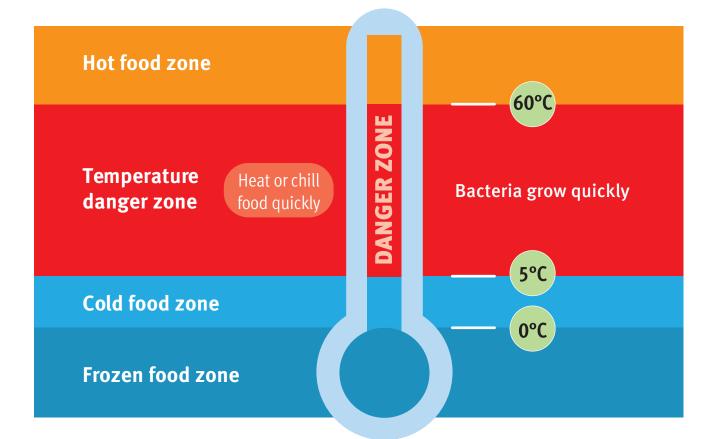
Keep food out of the DANGER ZONE

Food poisoning bacteria rapidly grows at temperatures between 5°C and 60°C (the temperature **danger zone**). Minimise the time that food is stored at these temperatures to keep food safe.



www.health.qld.gov.au/foodsafety

