

# Cooking for Groups

## Reheating Food

Reheat cooked food to at least **165 °F**

In the microwave

On the stove top

In the oven



Do not use a chafing dish, warming tray, or slow cooker to reheat food – this leads to **too much time in the Danger Zone!**



## Keep Hot Food Hot

Cooked food should be held at or above

**140°F**

Use heated chafing dishes, warming trays, or slow cookers to keep hot food hot



## Keep Cold Food Cold

Store food in the refrigerator at

**40°F**  
or below

Place cold food in containers on ice to keep food below

**40°F**



## Serving Food

Use clean containers and utensils to serve food

## Two-Hour Rule

If perishable food is kept at room temperature, do not leave it out for more than **2 hours**



**140°F**  
**DANGER ZONE**

**40°F**

**What is the DANGER ZONE?**

Temperature range (between 40 °F and 140 °F) where bacteria multiplies quickly.



ADDITIONAL  
SOURCE  
**CDC**

For more summer food safety tips, go to

**FoodSafety.gov**

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