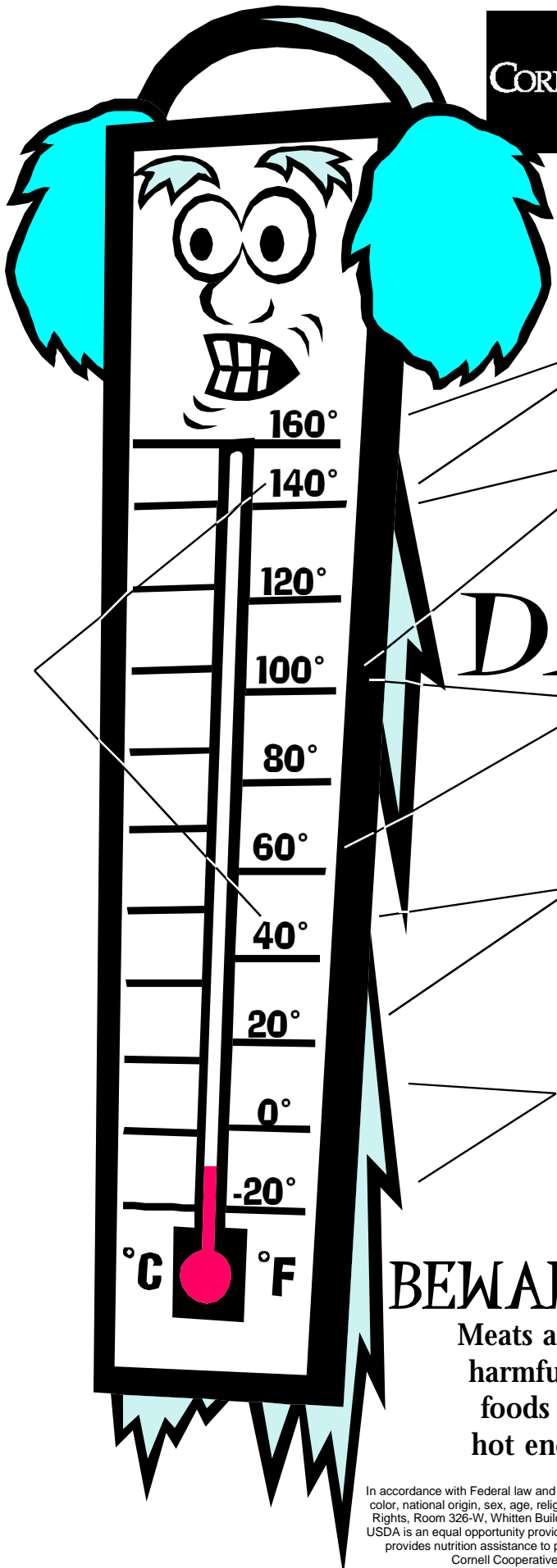


NOT HOT ENOUGH TO KILL MOST BACTERIA



**CORNELL** Cooperative Extension  
of Chemung County

Human Resources Center  
425 Pennsylvania Ave.  
Elmira, N.Y. 14904  
607-734-4453; Fax: 607-734-7740  
www.cce.cornell.edu/chemung



# Hot Enough To Kill Most Bacteria

Food is often kept at this temperature if you are "Keeping It Warm"

# DANGER!

This is your counter, sink, or table top.

**ROOM TEMPERATURE  
BACTERIA GROWS RAPIDLY!**

## REFRIGERATOR TEMPERATURE

- Bacteria are still able to grow.
- Keep meats only a few days at this temperature.

## FREEZER TEMPERATURE

- Bacteria grow slowly.
- Bacteria are NOT killed by freezing.
- Thaw foods in REFRIGERATOR, **NOT** on the counter!

# BEWARE. KEEP FOOD SAFE!

Meats and Dairy foods are favorite places for harmful bacteria and germs to grow. These foods must be kept cool enough or made hot enough to stop bacteria from growing!

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