



# DANGER ZONE

Bacteria grow quickly when food temperatures range between **41°F** and **135°F**, doubling in number in as little as 20 minutes. Keep cold food colder than **41°F** and hot food hotter than **135°F**

Provided by Food Protection Services, Tulsa Health Department | [tulsa-health.org](http://tulsa-health.org) | 918.595.4300