Cooked or reheated food may be held above 140° or cooled to below 41°.

Minimum temp for hot food storage with the exception of roasts which may be stored at 130°.

WARNING:
Food held in the danger zone for more than 4 hrs. should be destroyed.

Maximum temp for cold holding.

Zone for thawing, cold holding, and display.

Food held in this zone should be used within 14 days or destroyed.

*STATE OF MAINE FOOD CODE 2001 CHAPTER 3 SECTION 3-501 TEMPERATURE AND TIME CONTROL

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