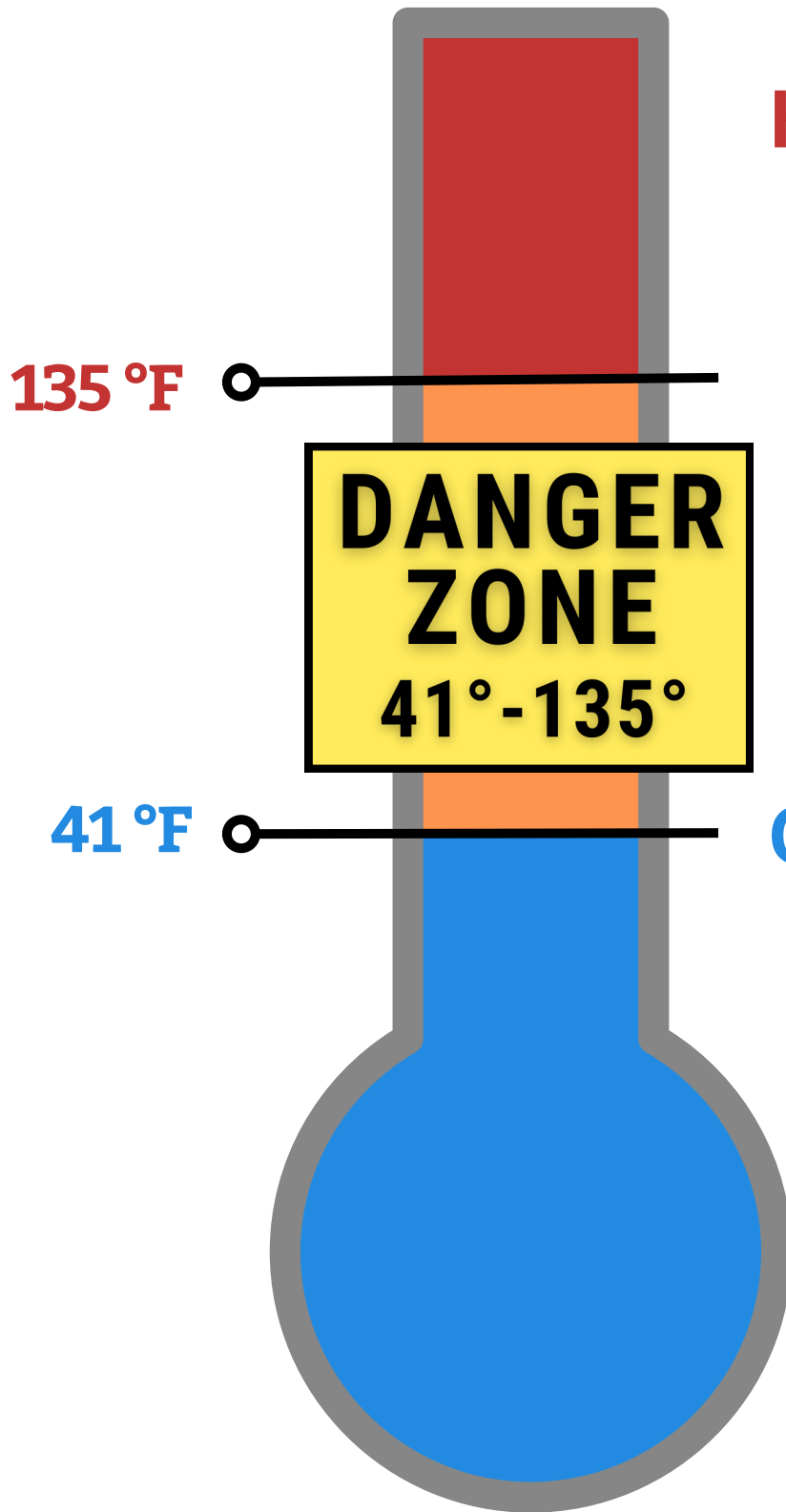


# SAFE HOLDING TEMPERATURES



## Hot holding

Rapidly reheat cooked/  
leftover foods to 165°F  
or above for 15 seconds

## Cold holding

Cool rapidly to 41°F or  
below



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# TEMPERATURAS DE MANTENIMIENTO SEGURAS



## Mantener caliente

Recaliente rápidamente los alimentos cocidos o sobrantes a 165° o más durante 15 segundos

## Mantener frío

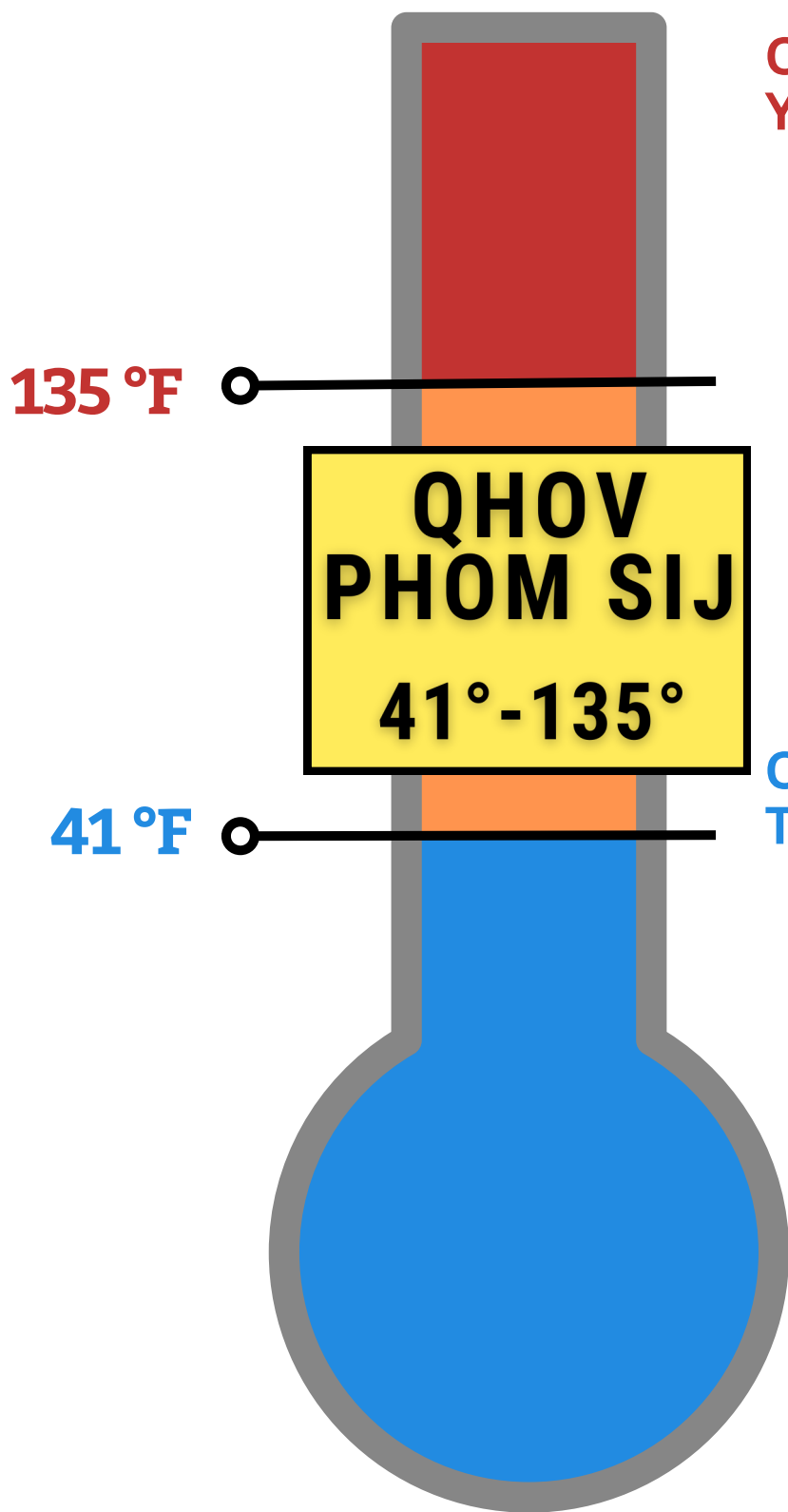
Enfriar rápidamente a 41° o menos



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# YUAV TSO KHOOM NOJ LI CAS THAIJ LI NYAB XEEB



## Cov Khoom Kub Yuav Tau Nyob

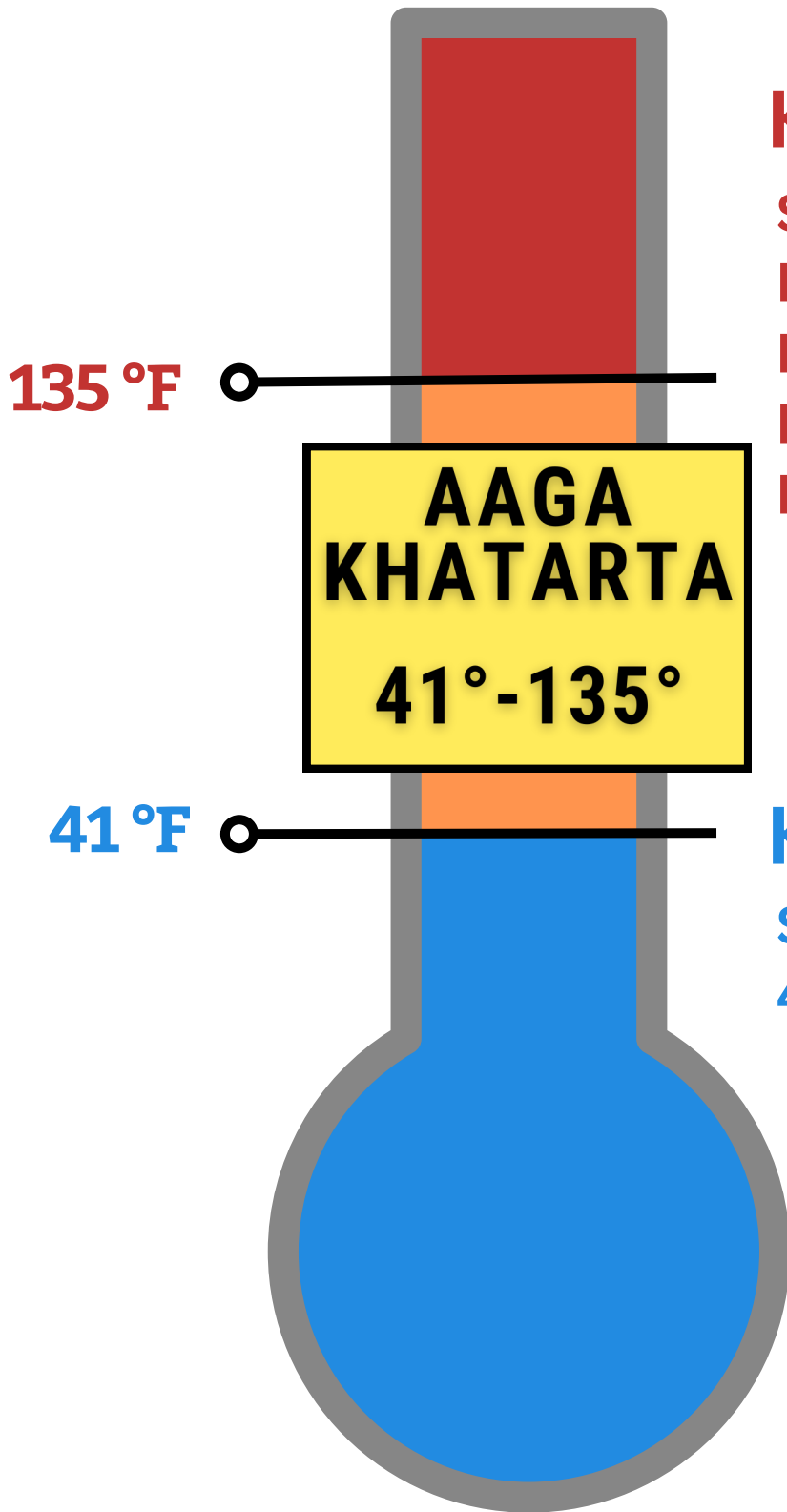
Rov rhaub cov zaub  
mov siav / cov seem li  
15 vib nas this lossis  
kom sov txog 165 ° los  
siab dua

## Cov Khoom Txias Yuav Tau Nyob

Qhov chaw txias li 41°  
los yog qis dua



# HEERKULLADA HAYNTA BADQABKA LEH



## Ku haynta kulayl

Si degdeg ah dib ugu kululee cuntada la kariyay/soo hartay ilaa heerkul dhan 165°F ama ka badan muddo 15 sikin ah

## Ku haynta qaboow

Si degdeg ugu qabooji 41°F ama ka hoos



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