

Keep Hot Foods

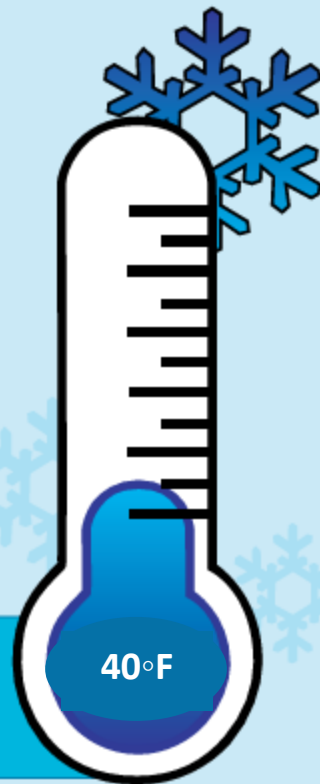
Hot

Temperature Danger Zone

40°F to 140°F

Keep Cold Foods

Cold



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