

FOOD SAFETY TIMELINE



01

Temperature and Time

Record the temperature of food when removed from cold/hot holding for the start of meal service. Record the time this was done as well.



02

Under 2 Hours

Just before the 2 hour mark, check the temperature of the food again. If it is between 41 and 135 degrees at this time you can still return the food to refrigeration. Food is still ok to serve.



03

2 - 4 Hours

Food is still ok to serve. But cannot be saved for later service.



04

4+ Hours

At the 4 hour mark all foods that are not shelf stable must be discarded. Food is no longer safe for consumption.