Safe Food Handling

Storing
Store foods as soon as you get home.

Freeze fresh meat, poultry or fish right away if you can’t use it within 3 days.

Refrigerator: 40°F or below
Freezer: 0°F or below

Pests, Germs, and Bacteria
Keep hot foods hot and cold foods cold!

Food poisoning symptoms include nausea, vomiting, diarrhea, fever, headache and cramps.

Food borne diseases include Staphylococcus, Salmonella, Botulism, and E. coli.

Danger zone of 40°F to 140°F promotes rapid growth of bacteria.

Boiling
Safe temperatures for cooking foods.

165°F
140°F
Rapid growth of bacteria. Some will produce poison.

40°F
32°F
Refrigerator Temperature 32-40°F

0°F
Freezer temperature

Power Outage
Without power, the refrigerator section can keep food cool for 4-6 hours. Keep door closed.

Without power, the freezer section may keep food frozen for about 2 days, a freezer half full about 1 day. Keep door closed.

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For NEW-FSNE nutrition education programs, contact the University of Hawaii Cooperative Extension Service at 1955 East-West Road, Agricultural Science Building 306, Honolulu, Hawaii 96822; (808) 956-4124