Bacteria can grow quickly on perishable foods that are left in the Danger Zone for more than 2 hours.

If room temperature is over 90°F, perishable food should not be out more than 1 hour.

What about leftovers?

Refrigerate food quickly.

Use low, shallow containers to cool food faster, and avoid stacking containers in the freezer or refrigerator.

College of Tropical Agriculture and Human Resources
University of Hawaii at Manoa

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