Keep Hot and Cold Foods Safe
Multiple Day Service

Hot foods should be kept hot. Consume hot foods within **2 hours**.

Cold foods should be kept cold. Consume or refrigerate within **2 hours**.

Foods for other days should be stored in the refrigerator until eaten or reheated.

Keep Hot and Cold Foods Safe
Multiple Day Service

Hot foods should be kept hot. Consume hot foods within **2 hours**.

Cold foods should be kept cold. Consume or refrigerate within **2 hours**.

Foods for other days should be stored in the refrigerator until eaten or reheated.

Keep Hot and Cold Foods Safe
Multiple Day Service

Hot foods should be kept hot. Consume hot foods within **2 hours**.

Cold foods should be kept cold. Consume or refrigerate within **2 hours**.

Foods for other days should be stored in the refrigerator until eaten or reheated.

Keep Hot and Cold Foods Safe
Multiple Day Service

Hot foods should be kept hot. Consume hot foods within **2 hours**.

Cold foods should be kept cold. Consume or refrigerate within **2 hours**.

Foods for other days should be stored in the refrigerator until eaten or reheated.