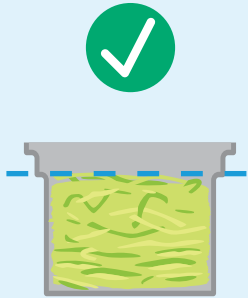


Cold hold food at 41°F or colder.

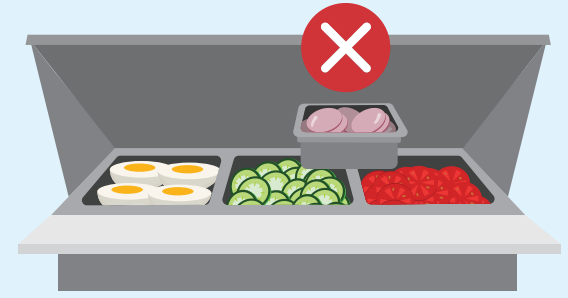
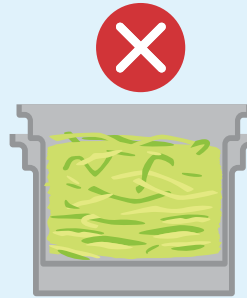
Do it Right!
Serve it Safe!



Stock food at or below fill lines.



Use only one pan.
Do not stack.

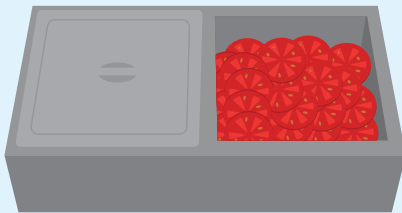


Don't stack food on top of inserts in prep coolers.

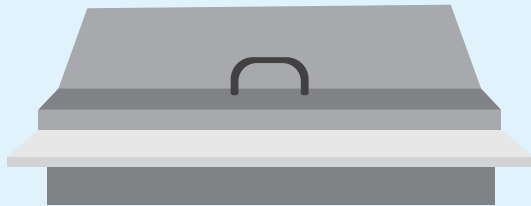
Help keep food cool.

36°F ❄️

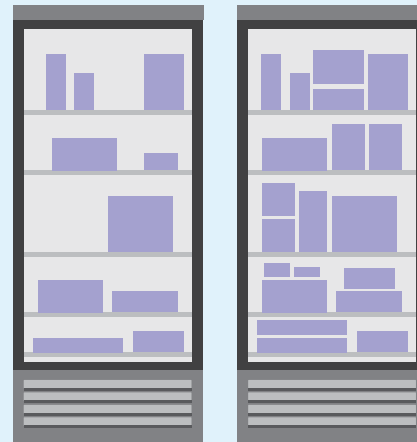
Set regularly-used coolers to 36–38°F to offset opening.



Use lids to keep cold air in.



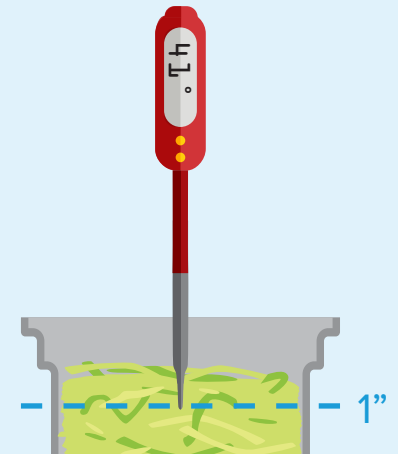
Close lids when not in use.



Leave room for airflow.
Do not overstock.



Check temperature often to make sure food is **41°F or colder.**



Take temperature at top 1 inch of food.