

Safe Food



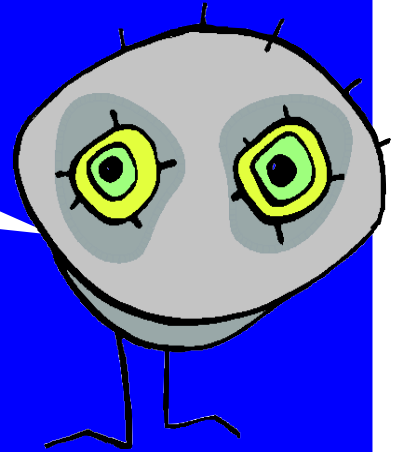
PREVENT FOOD POISONING

KEEP BAC (bacteria) OUT OF YOUR FOOD

what temperature does BAC like best?

I grow well between +5°C to +70°C

It's safe to bite when the temperature is right!



COOKING ZONE

+75°C to +100°C

most bacteria are
killed quickly
at these temperatures

+100°C
boiling

at boiling point BAC
will be destroyed

+83°C

the internal temperature
of reheated food should
reach +83°C

+80°C
to
+75°C

poultry and meat are
safest between these
internal temperatures

+70°C

BAC is gradually killed
above this temperature

+37°C

ideal temperature
for BAC
to grow

+4°C
to
+2°C

stored food is safe at +4°C
for short periods of time but
it's better stored at +2°C

-18°C

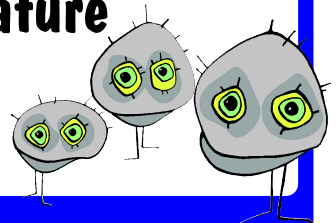
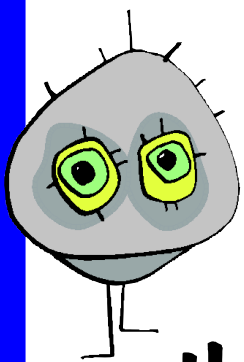
deep freeze BAC won't grow but he
may not die either

BEWARE DANGER ZONE

+5°C to +70°C

never ever leave
perishable foods in
the danger zone for
more than 2 hours

DANGER
ZONE



**Don't forget the new HACCP regulations
start in 2006 - are you ready!**



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