

**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.



**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.

