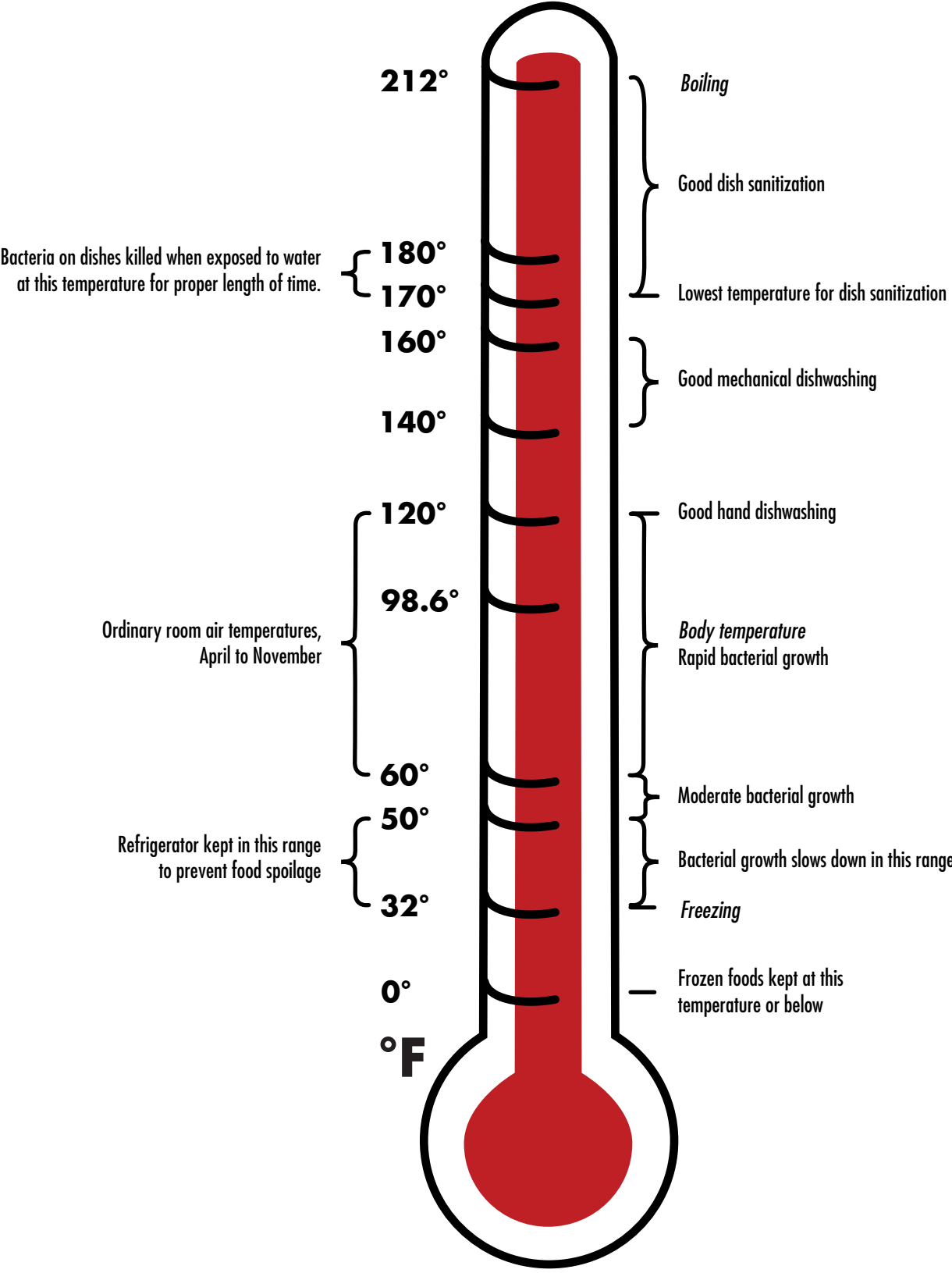


# Temperature & Food Sanitation



Keeping track of temperatures is a major sanitation requirement. The thermometer above shows the temperatures which must be maintained if food is to be safely stored and safely served. You may want to post this chart in the kitchen of your establishment as a constant reminder to your employees that proper temperatures must be maintained.