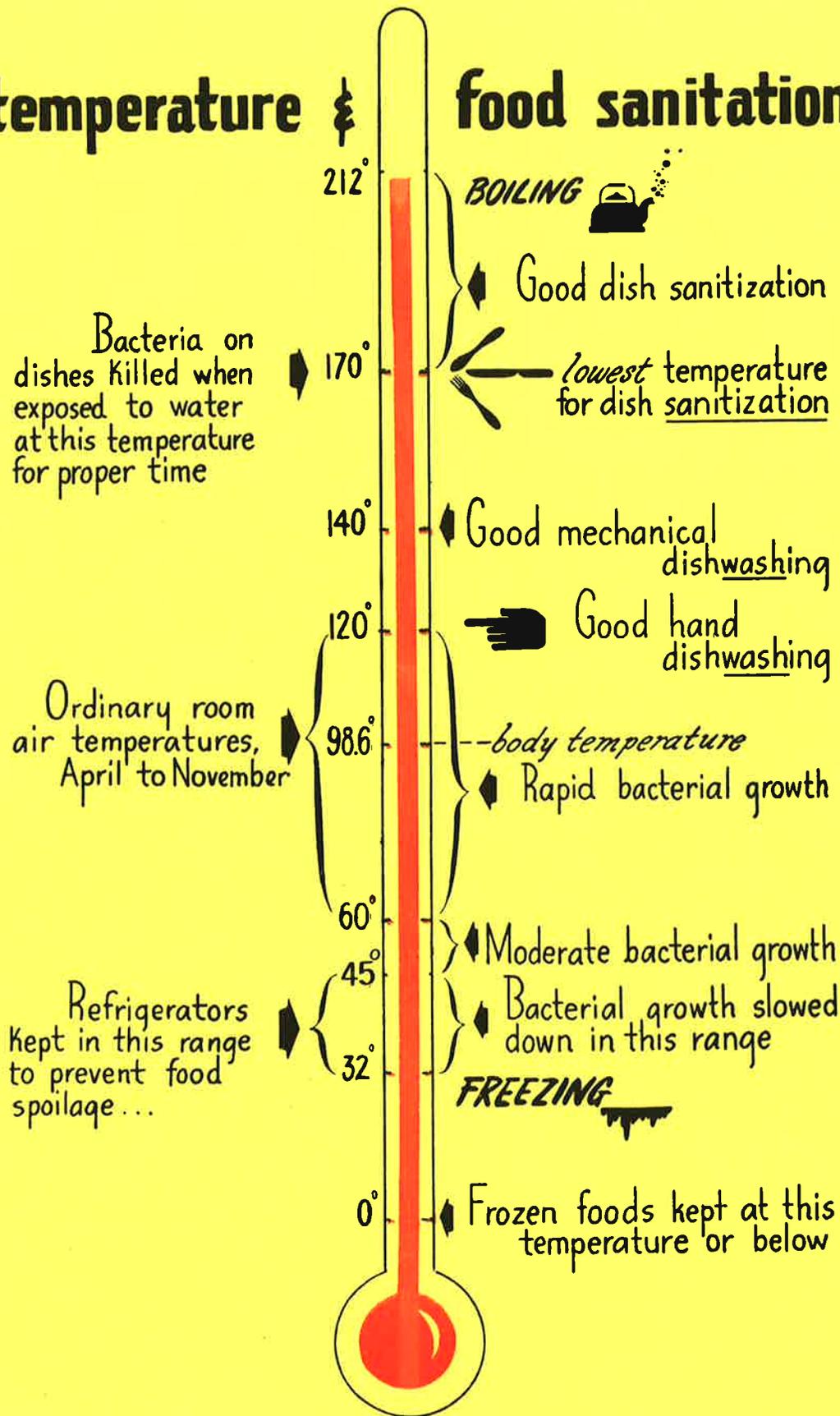


" temperature & food sanitation "



Keeping track of temperatures is a major sanitation assignment. Here on one colorful thermometer are illustrated the temperatures which must be maintained if food is to be safely stored and safely served. **SAVE** this chart and post it in the kitchen of your establishment as a constant reminder to your employees that proper temperatures must be maintained.