



DANGER ZONE

We know that foodborne microorganisms grow rapidly in the temperature range from 41°F (5°C) to 135°F (57°C), known as the temperature danger zone, but there is also a range of temperatures within the temperature danger zone, from 70°F (21°C) to 125°F (52°C) where foodborne microorganisms grow particularly quickly.



TCS foods are safe in the Temperature Danger Zone for 4 hours.

After it must be thrown away





Welcome to Westchester Food Safety's Temperature Danger Zone Tips

Westchester Food Safety has partnered with ServSafe® with the goal of helping all our students earn the ServSafe Food Protection Manager Certification. The certification is accredited by the American National Standards Institute (ANSI) and the Conference for Food Protection (CFP).

Currently all of our courses are *presented* in English however, you may also *take* the exam in Spanish and Chinese. Translators are welcome to attend the course with the student during the instruction, but not during the exam portion.

We offer our clients instruction and the examination at our locations in Westchester County, NY (usually in Elmsford). This Open Group Class is available once a month. More dates are available based on demand.

We also offer Private Classes at your location. In other words, we come to you. This is a convenient way to get your staff certified and educated all at once.

Sign up today! It's Easy!

Thank you!

www.westchesterfoodsafety.com