DANGER ZONE

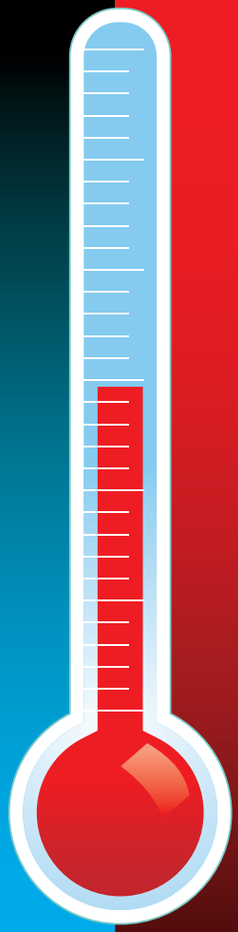
41°

32°

20°

0°

-4°



200°

135°

100°

90°

80°

Bacteria do not grow fast when temperature of food is colder than 41°F or hotter than 135°F.

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危险区域

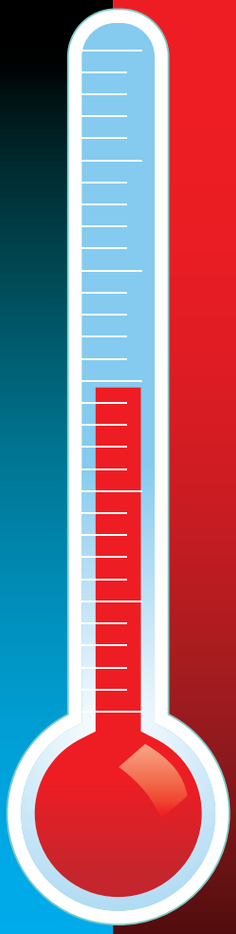
41°

32°

20°

0°

-4°



200°

135°

100°

90°

80°

当食物温度低于 41°F 或高于 135°F 时，细菌不会快速生长。

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