

KEEP HOT FOODS HOT AND COLD FOODS COLD

To prevent bacteria from growing in food

Maintain hot foods at 135°F or above



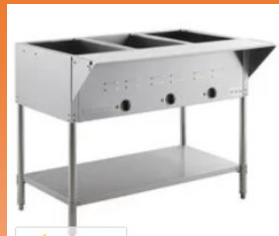
Equipment that can be used to keep hot foods hot:



110 VOLTS
Heated Display



Soup Warmers

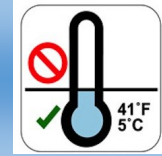


Steam Table



Mobile Hot Holding Unit

Maintain cold foods at 41°F or below



Equipment that can be used to keep cold foods cold:



Cold Food Tables



Preparation Cold Unit



Display Refrigerator



Refrigerators



United States Virgin Islands
Department of Health
Division of Environmental Health
<https://doh.vi.gov/programs/environmental-health>