

FIGHT BAC!™

Cold temperatures keep harmful bacteria from growing and multiplying.



- Set refrigerator at 40°F.
- Set freezer at 0°F.
- Refrigerate or freeze foods within two (2) hours.
- Thaw food in the refrigerator.
- Marinate foods in the refrigerator.
- Divide large amounts of leftovers into shallow containers for quick cooling in the refrigerator. Stack containers only after food has cooled.
- Don't pack the refrigerator - cool air must circulate to cool foods.

