



Keep Your  
**Holiday Buffet  
Safe**

<b>Wash hands, dishes and utensils often</b>	<b>Hot foods should be kept at 140 F or warmer</b>
<b>Cook food thoroughly</b>	<b>Cold foods should be kept at 40 F or colder</b>
<b>Use small dishes and REPLACE them often</b>	<b>Refrigerate or freeze leftovers promptly</b>
<b>Food should not sit at room temperature more than two hours</b>	<b>Reheat leftovers to 165 F</b>

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