

# Cooking for Groups



**Two hour rule**

Remember!  
Don't leave  
perishable food  
at room  
temperature  
for more than  
two hours.

**Reheating food**

to at least 74°C

**Keep hot food hot**

above 60°C

**Wash hands regularly**

**Keep cold food cold**

below 5°C

**Cover food to prevent pests**

If you're selling or giving away food as part of a public event you may need additional approvals. Please contact our Environmental Health Officers on 9439 0200, we'll be happy to help.

**What is the DANGER ZONE?**

Temperature range  
(between 5°C and  
60°C) where bacteria  
multiplies quickly.

60°C

5°C

