

FOOD SAFETY

Keep Leftovers Safe When You Take Them Home

- Eat leftovers within 4 hours of being served at the restaurant, if it has not been refrigerated.
- Place leftovers in a refrigerator within 3 hours of being served.
- Reheat all leftovers to at least 165°F.
- Store leftovers for no more than 4 days. Items can be kept for 4 months if frozen. Eat within 4 days of thawing.
- Throw away leftover food after 4 days, if not frozen.
- Make sure your refrigerator keeps food at 41°F or below.
- Don't eat leftovers that have been in the "danger zone" over 4 hours from the time it was served (temperature between 42°F and 134°F).



COLUMBUS PUBLIC HEALTH
240 Parsons Ave, Columbus, OH 43215
www.publichealth.columbus.gov
11/2012



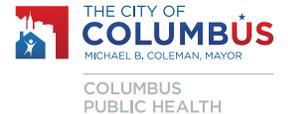
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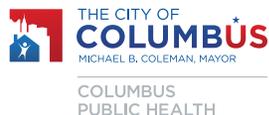
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