Canning temperatures for low—acid vegetables, meat, and poultry in pressure canner.

Canning temperatures for fruits, tomatoes, and pickles in water bath canner.

Cooking temperatures destroy most bacteria. Time required to kill bacteria decreases as temperature is increased.

Warming temperatures prevent growth but allow survival of some bacteria.

Some bacterial growth may occur. Many bacteria survive.

**DANGER ZONE** Temperatures in this zone allow rapid growth of bacteria and production of toxins by some bacteria. (Do not hold foods in this temperature zone for more than 2 or 3 hours.)

Some growth of food poisoning bacteria may occur.

Cold temperatures permit slow growth of some bacteria that cause spoilage.

Freezing temperatures stop growth of bacteria, but may allow bacteria to survive. (Do not store food above 10°F for more than a few weeks.)

*Do not store raw meats for more than 5 days or poultry, fish, or ground meat for more than 2 days in the refrigerator.*