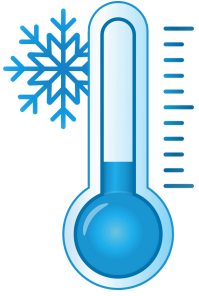
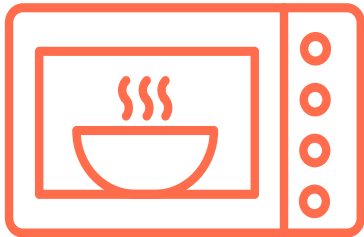
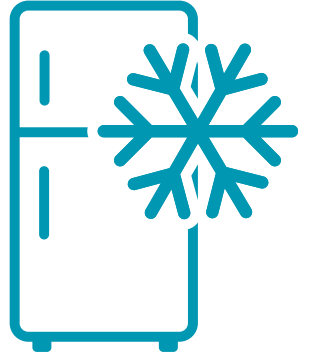


# Store & Use Leftovers Like a Pro!



Keep foods out of danger zone.  
Keep cold food cold - below 40 °F  
Keep hot food hot - above 140 °F

Refrigerate leftovers within 2 hours of being cooked.



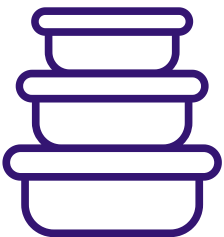
Reheat leftovers to 165 °F

Throw away all perishable food that has been sitting out for 2 hours or longer at room temperature, or 1 hour if the temperature is 90 °F or above.



Store leftovers in airtight packaging or seal them in storage containers.

Use leftovers stored in the refrigerator within 3 to 4 days or 3 to 4 months if stored in the freezer.



Prepare extra food to intentionally use leftovers to be transformed into new meals. This saves time, money, and reduces food waste. Turn a roast chicken into chicken salad, quesadilla, stir fry, and chicken stock!