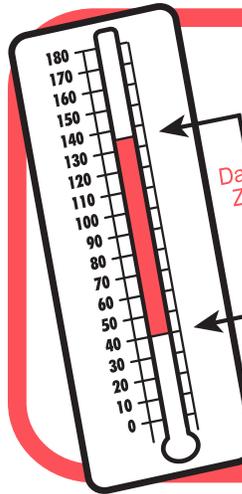


DANGER ZONE!

Keep foods out of the danger zone:

- Keep hot food at 135° F or above;
- Keep cold food at 40° F or below;
- Quickly reheat food to 165° F; and
- Rapidly cool food to 40° F or below within 4 hours.

Douglas County Health Department 402-444-7480

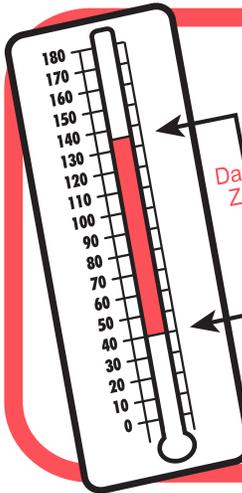


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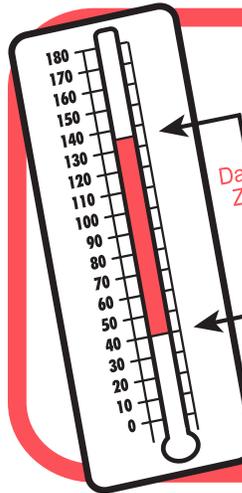


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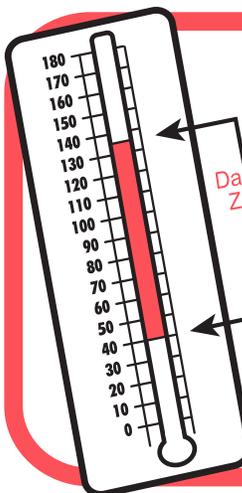


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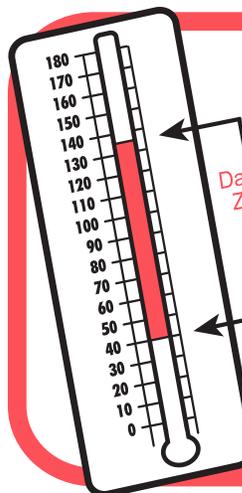


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