For goodness sake

Beware the ‘Danger Zone’

Keep cold food 5°C or lower
Keep hot food 60°C or higher

> Food poisoning bacteria will grow at temperatures between 5°C and 60°C
   – This is known as the Temperature Danger Zone

> Keeping food out of the Temperature Danger Zone will slow down or prevent bacteria growth

Reference: Food Safety Practices & General Requirements – Standard 3.2.2 Section 6