



*PSA 5 (30 second spot)*

***Food Safety Rule #4  
Keep It Cold!***

***ANNOUNCER:***

*When it comes to food safety, cold temperatures can keep most harmful bacteria from growing or multiplying on food.*

*That's why (STATION or ORGANIZATION) wants to remind you about the "2-Hour Rule." This means refrigerate or freeze perishables, prepared foods and leftovers within two hours. Refrigerating foods quickly is one simple way that you can give bacteria the cold shoulder.*

**Canadian Partnership for Consumer Food Safety Education  
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