

Safe food handling practices

- 1. KEEP FOODS AT SAFE TEMPERATURES
COLD FOODS BELOW 45 DEGREES F
HOT FOODS OVER 140 DEGREES F
REHEAT FOODS TO 165 DEGREES F**
- 2. HANDWASHING BEFORE, DURING, AND AFTER
FOOD PREPARATION IS A MUST**
- 3. SANITIZE UTENSILS AND CUTTING BOARDS
(USE BLEACH SOLUTION)**
- 4. DO NOT CROSS CONTAMINATE (SEPARATE
RAW & COOKED FOODS)**
- 5. NO SMOKING OR HANDLING OF PETS**
- 6. USE UTENSILS – NOT YOU'RE HANDS**
- 7. KEEP FOODS COVERED**
- 8. WHILE TRANSPORTING FOOD KEEP HOT
FOOD HOT AND COLD FOOD COLD**
- 9. DO NOT EAT WHILE PREPARING FOOD**
- 10. DO NOT PREPARE FOOD IF YOU ARE ILL**