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