This Week’s Food Safety Tip A person cooking food on a tray

Description generated with high confidence

Take the temperature of all food every 2 hours

Hold your HOT held food at 135⁰ or higher

Hold your COLD held food at 41⁰ or below

If your hot held food is under 135⁰, you can reheat it. Reheat it to 165⁰

You MUST check all food temperatures every 4 hours

TIP:

Assign different Foodhandlers to take temperatures every day. Get everyone involved.

Set up INCENTIVE games. Example, if they find a temperature out of COMPLIANCE, have some small incentives such as gift certificates to local eateries. Get other eateries involved and swap incentive certificates.

Here is a store wide incentive program: Quarterly or Bi-yearly company party!

Set up a party fund. Say $100. Every day that temperatures are in compliance, put another $5 bill in the fund.

Any day food temperatures are not in compliance, take a $5 bill out.

Then plan a company “blow-out” . Consider a bowling party. Everyone loves to bowl. Bowling alleys are available for late night so everyone can attend OR early in the day so everyone can attend. Bowling, pizza and during the summer volleyball! The bigger the fund, the bigger the party. (the safer your food), everyone wins, even your customers.