



FOOD SAFETY GUIDELINES

HOW FOOD CAN BECOME UNSAFE

1. Time and Temperature Abuse : Anytime food has been in the temperature danger zone (41F - 135F) for a period of 4 or more hours.
2. Cross Contamination: Occurs when pathogens are transferred from one food or surface to another. To prevent: Proper hand washing, proper cleaning and sanitizing, and properly storing raw foods.
3. Poor personal Hygiene: People who don't wash their hands properly or often enough are the biggest risks to food safety. Properly cover cuts or sores, wearing jewelry and proper glove use are very important. Consider bringing your own water, soap and paper towels.
4. Improper Cleaning and Sanitizing: When equipment is not cleaned and sanitized, food can easily become contaminated. People can become ill if these guidelines are not met.

CONSIDER THE FOLLOWING GUIDELINES

1. Bring your thermometer. Keep hot foods hot (135F or above). Keep cold foods cold (41F or below).
2. Cook all foods to the minimum internal cooking temperatures.
3. Keep raw and cooked foods separate.
4. Keep foods covered.
5. Check the temperature every two hours that way foods can be reheated or cooled safely.

REMEMBER WHEN HOLDING FOODS WITHOUT TEMPERATURE CONTROL

Hot foods must be sold, served or thrown out within four hours if not properly reheated to 165F.

Cold foods must be sold, served or thrown out within six hours if not properly cooled.

Let's work together to keep everyone safe!