

KEEP FOOD SAFE

HYGIENE

STAY HOME

Do not handle food if you are experiencing:



VOMITING



DIARRHEA



SORE THROAT WITH A FEVER



YELLOWING OF SKIN OR EYES

GLOVES

Wear gloves to avoid bare hand contact



Wash hands before putting on gloves



Single-use gloves can be worn up to 4 hours on a single task



Gloves must be changed between tasks

HANDWASHING

Follow these steps to wash hands correctly:



Wet hands with warm running water



Apply soap



Scrub hands and lower arms for 15 seconds



Rinse



Dry with disposable paper towel

TIME/TEMPERATURE CONTROL

135°F

Hot foods must be held at or above 135°F



DANGER ZONE

Food cannot stay in the Temperature Danger Zone for more than 4 hours

41°F

Cold Foods must be held at or below 41°F

REHEATING FOR HOT HOLDING



WHEN REHEATING FOOD ONLY USE



OVEN



MICROWAVE



STOVE

TWO-STAGE COOLING



Maximum cooling time 6 hours

All food must be labeled to prevent foodborne illness:

USE BY
20AUG19

- Label food with the earliest use-by date of any of its ingredients.
- Food must be sold, eaten, or discarded within 7 days from when it was first prepared.
- Follow FIFO (First In, First Out) when using food that has been thawed, opened, or prepared.



StateFoodSafety.com™