

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 & lower
arms for 15 seconds



Rinse



Dry with disposable
paper towel

TIME/TEMPERATURE CONTROL

135°F



DANGER ZONE

Hot foods must
be held at or
above 135°F

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



165°
Within
2 hours

WHEN REHEATING FOOD
ONLY USE



OVEN



MICROWAVE



STOVE

TWO-STAGE COOLING



135°-70°
In 2 hours or less



70°-41°
In 4 hours or less
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.

