

FOOD SAFETY

Everyone's Responsibility

Safe food keeps us healthy. By following simple food safety practices, we can prevent foodborne illness and protect our customers, our co-workers, and ourselves.



FOLLOW THE 4 CORE PRACTICES



CLEAN

Wash hands, utensils, and surfaces often. Clean prevents harmful bacteria from spreading.



- Wash hands for at least 20 seconds.
- Clean and sanitize surfaces and equipment regularly.
- Keep fruits and vegetables clean.



SEPARATE

Keep raw meats, poultry, seafood, and eggs separate from ready-to-eat foods.



- Use separate cutting boards and utensils.
- Store raw foods below ready-to-eat foods.
- Avoid cross-contamination.



COOK

Cook foods to the right temperature to kill harmful bacteria.



- Use a food thermometer.
- Cook to proper internal temperatures:
 - Poultry – 165°F
 - Ground Meat – 160°F
 - Whole Cuts of Meat – 145°F (with 3 min. rest)
- Reheat leftovers to 165°F.



CHILL

Refrigerate foods promptly and keep foods cold.



- Refrigerate perishable foods within 2 hours.
- Keep refrigerator at 41°F or below.
- Keep cold foods cold (41°F or below).
- Freeze foods at 0°F or below.

ADDITIONAL FOOD SAFETY TIPS



Stay Home When Sick
Keep others safe. Don't work with food if you are ill.



Follow Procedures
Follow your facility's food safety policies and guidelines.



Keep It Clean
A clean kitchen is a safer kitchen.



Check Dates
Use FIFO: First In, First Out. Check expiration dates.



Use Safe Ingredients
Buy from approved suppliers and inspect all products.



REMEMBER:

Food safety is everyone's job.
Safe Food. Healthy People. Stronger Together.

