

SAFE FOOD IS HEALTHY FOOD

FOOD HANDLERS



Only healthy people should prepare, cook and serve food.

- ✓ Always wash hands with soap and water after going to the bathroom and before handling food.
- ✓ If you have experienced diarrhea or vomiting in the previous two weeks please do not handle food.

WASH AND SANITIZE



All utensils and surfaces used for food preparation, cooking, or serving should be properly disinfected.

- ✓ Make sure all cooking utensils have been washed, rinsed with water, and sanitized prior to food preparation.
- ✓ Disinfect all food contact surfaces with an approved sanitizer and allow to air dry.

FOOD SAFETY



Prepare and store foods properly to prevent illness.

- ✓ Cooking foods until boiling or well done is recommended.
- ✓ Leftovers should be cooled promptly after serving. Food left out over 4 hours should be discarded.
- ✓ Wash hands after touching raw foods that have animal products such as meats.
- ✓ Avoid cross-contamination (contaminating other foods) by storing and preparing cooked and raw foods separately.