

5 Steps to

FOOD SAFETY

1

**Be Clean,
Be Healthy**



Wash hand
when necessary



Do not work with
food if you are ill



Never touch
ready-to-eat food
with bare hands

2

**Keep It Cool,
Keep it Hot**



Keep cold foods
at 41°F / 5°C
or below



Keep hot foods
at 140°F / 60°C
or above

3

**Don't Cross-
Contaminate**



Don't store
raw foods over
cooked or ready-
to-eat foods.

Never prepare
ready-to-eat foods
on the same surface
or with the same
utensils used to
prepare raw
animal proteins.

4

**Wash, Rinse,
& Sanitize**



1. Wash



2. Rinse



3. Sanitize

Properly wash,
rinse and sanitize
all food contact
utensils and
equipment

5

**Cook It &
Chill It**



Cook food until
it reaches a
proper internal
temperature.



Rapidly cool food
to 41°F / 5°C
or below.