



## Suggestions for Food Safety

- ◇ Wash hands with soap and water. Use disposable paper towels to dry hands. Do this frequently.
- ◇ Provide a thermometer capable of reading 45-220° F.
- ◇ Purchase only approved foods for sale.
- ◇ Keep foods cold, 45° F or below, when the food is in storage.
- ◇ After cooking, keep foods hot, 135°F or greater.
- ◇ When reheating, reheat foods to 165°F or greater.
- ◇ Have sanitary water under pressure to wash utensils.
- ◇ Dispose of waste (grey water, grease, rinse water) through sanitary sewer.
- ◇ Sanitize with a dilute solution of bleach (2 drops in a quart spray bottle diluted with water) any utensils and all food contact surfaces on a regular basis.
- ◇ Use disposable utensils to handle food. Dispose of them every 2 hours.
- ◇ Store foods off of the ground.
- ◇ Cook under a covering to prevent contamination.
- ◇ Screen your covering or use fans to exclude flies and other vermin.
- ◇ Secure your food overnight.
- ◇ Secure sanitary facilities for personal use.

