AVOID THE

COOK TO SAFE TEMPERATURES

165°F

DANGER ZONE

DANGER ZONE

DANGER ZONE

DANGER ZONE

KEEP FOOD COOL

40°F

August 1987

U.S. DEPARTMENT OF AGRICULTURE
CROSS CONTAMINATION

UTENSILS
Wash and sanitize after every use

CUTTING BOARDS
Wash and sanitize after every task

HANDS
Wash frequently and thoroughly

EQUIPMENT
Clean and sanitize after every use

PREVENT A DANGEROUS RECIPE

August 1967
Keys To

- Cool foods quickly
  Use an ice bath

- Store leftovers safely
  Use small, shallow containers

- Cut meats down to size
  Slice to 3" or less in thickness

- Reheat foods to safe temperatures
  Reheat to 165 degrees F.

Safe Cooling and Reheating

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WANTED

- Hair clean and covered
- Good health
- Clean uniform
- No jewelry
- Hands clean and sanitary
- Doesn’t smoke on the job

SAFE FOOD HANDLERS

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