

Kitchen Food Safety

Wash hands &
Kitchen surfaces!



Keeping hands and food preparation surfaces clean makes sure that no bacteria or other harmful elements come in contact with your food.

Keep hot foods at or above 140 degrees and cold foods at or below 40 degrees.

Keep foods out of the
Danger zone!



Always use clean
utensils!



Make sure it's a safe bite!
Always use clean utensils.
Keeping them clean also
prevents cross-contamination.



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