

FOOD SAFETY CHECKLIST

- COLD FOOD: 41⁰F**
- HOT FOOD: 135⁰F**
- COOKING TEMPS:**
 - POULTRY: **165⁰F**
 - STUFFED ITEMS: **165⁰F**
 - HAMBURGER: **155⁰F**
 - SAUSAGE: **155⁰F**
 - PORK: **145⁰F**
 - BEEF: **145⁰F**
 - FISH: **145⁰F**
 - HOT DOGS: **135⁰F**



- WASH HANDS THOROUGHLY AND OFTEN.**
- WEAR GLOVES WHEN HANDLING FOODS THAT WON'T BE COOKED ANY MORE.**
- KEEP RAW MEATS AND EGGS SEPARATE FROM OTHER FOODS.**
- WASH, RINSE, AND SANITIZE UTENSILS EVERY 4 HOURS.**

