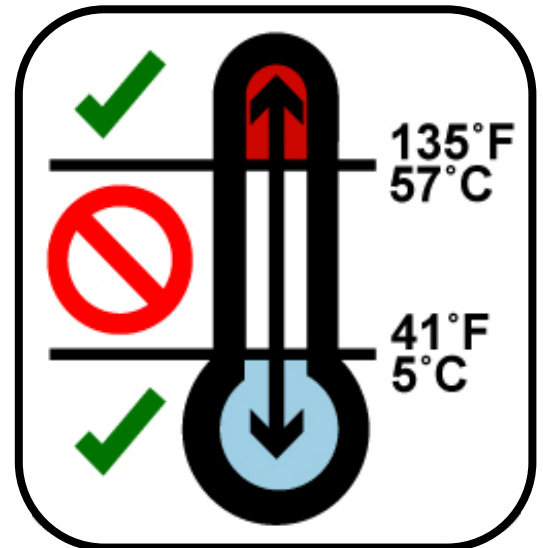


FOOD SAFETY CHECKLIST

- ☑ **COLD FOOD: 41°F**
- ☑ **HOT FOOD: 135°F**
- ☑ **COOKING TEMPS:**
 - **POULTRY: 165°F**
 - **HAMBURGER: 155°F**
 - **SAUSAGE: 155°F**
 - **PORK: 145°F**
 - **BEEF: 145°F**
 - **FISH: 145°F**
 - **HOT DOGS: 135°F**



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- ☑ **NO SICK WORKERS.**
- ☑ **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.**

