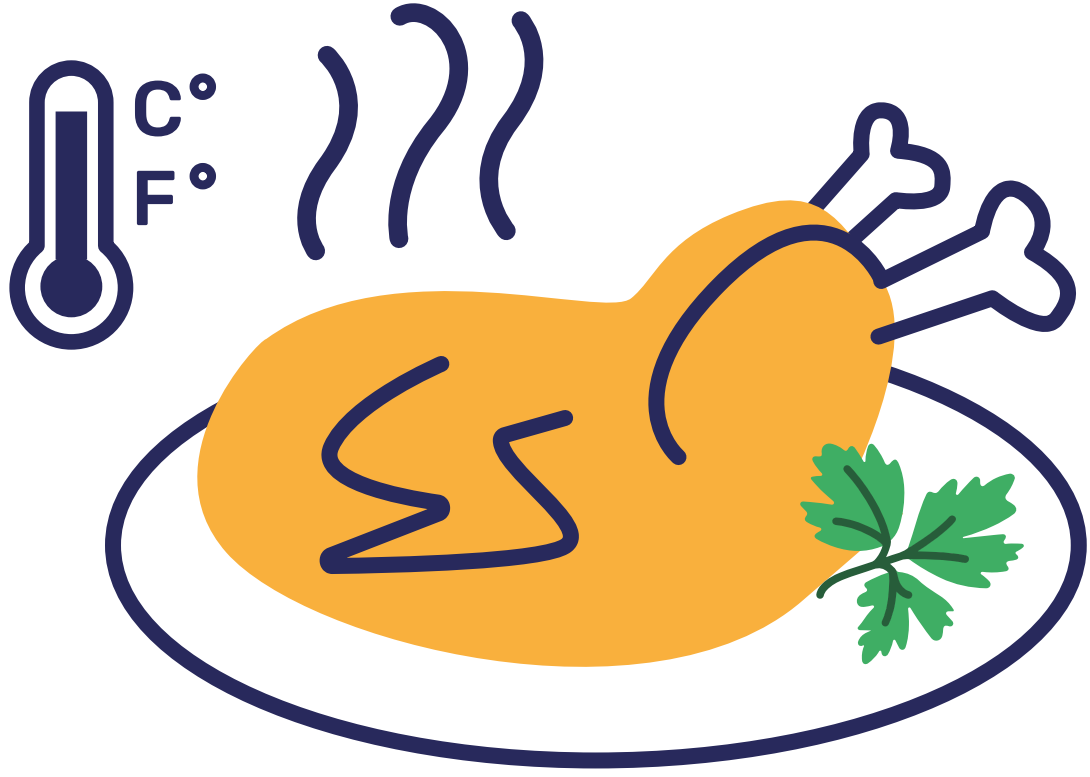


# Food safety and sanitation



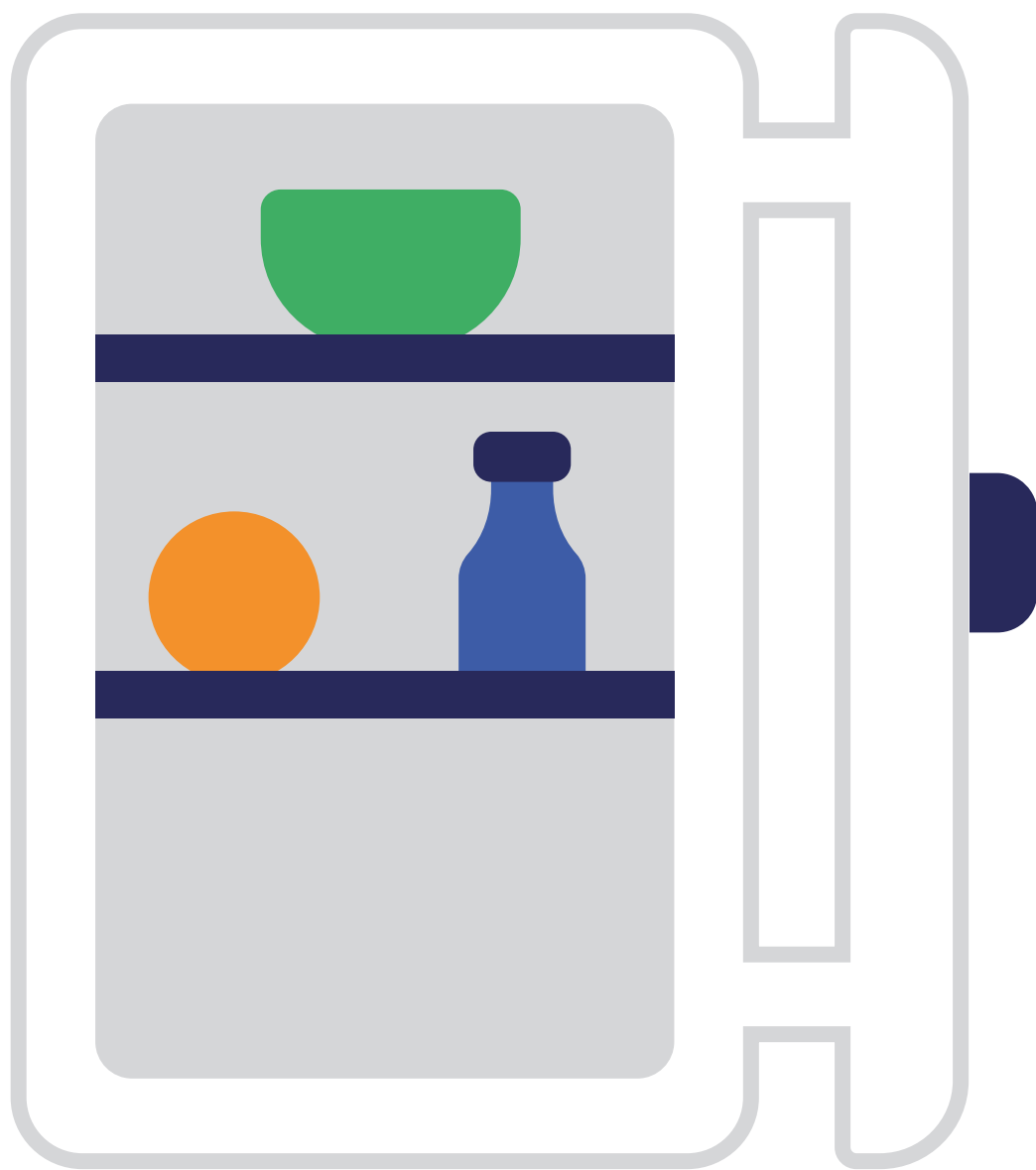
## Cook

- 1 Cook food to the recommended internal temperature.



## Clean

- 1 Practice food hygiene (e.g. handwashing, not working when sick, wearing hair net, etc)
- 2 Thoroughly clean and sanitize food contact surfaces and equipment before and after use.
- 3 Only use the suggested level of cleaning and sanitizing solutions for kitchen surfaces.



## Store

- 1 Properly store foods inside a refrigerator. Follow the recommended fridge food safety layout.
- 2 Maintain at least 40°F (4°C) during refrigeration and 0°F (-18°C) for freezing temperatures.
- 3 Maintain a temperature of 135°F (57°C) for hot holding foods.
- 4 Storage areas must always be clean.



## Separate

- 1 Use separate utensils and kitchen tools for preparing raw and ready-to-eat foods.
- 2 Do not use a shared preparation table for raw and ready-to-eat foods.