

Food safety and sanitation



1 Cook

- Cook the food to the recommended internal temperature.



2 Clean

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



3 Store

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



4 Separate

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



Save time
on daily tasks

← Scan

FoodDocs

Food safety made easy
fooddocs.com