

5 Keys to Food Safety

It's Everyone's Responsibility

Kansas Department of Agriculture | Food Safety and Lodging Program agriculture.ks.gov | 785-564-6767



←Wash hands when necessary



-Do not work with food if vou are ill

>─Never touch ready-toeat food with bare hands



← Keep cold foods at 41° F or below



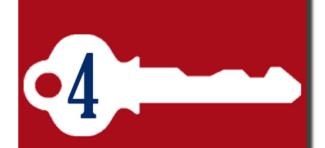


◆—Keep hot foods at 135° F or higher



← Do not store raw foods above cooked or readyto-eat foods

→ Never prepare ready-to-eat foods on the same surface with the same utensils used to prepare raw animal proteins



← Properly wash, rinse and sanitize all food contact utensils and equipment







---Cook food until it reaches a proper

internal temperature

Rapidly cool food to 41° F or below

