FOOD SERVICE REMINDERS FOR DISASTER RELATED FEEDING STATIONS AND THE PUBLIC

WASH HANDS WITH SOAP AND CLEAN WATER:

- After using the bathroom
- Before handling food and drink
- When switching between raw and cooked foods
- After eating, drinking or smoking
- After changing a soiled diaper
- When hands become contaminated
- Between changing gloves
- After touching bare human body parts other than clean hands and clean, exposed portions of arms
- After caring for or handling support animals
- After coughing, sneezing or using a handkerchief or disposable tissue

WEAR GLOVES PROPERLY:

- Always wash hands before wearing a new pair of gloves
- Wear gloves before handling food
- Never re-use or wash gloves
- Change gloves once they become soiled or discolored
- Change gloves when switching between raw and cooked foods
- Change gloves when hands become contaminated
- Remove gloves before eating, drinking, smoking or taking out the garbage

KEEP SOAP AND CLEAN PAPER TOWELS AT ALL HANDWASHING SINKS

KEEP HOT FOODS AT 135˚F OR ABOVE

KEEP COLD FOODS AT 41˚F OR BELOW

COOK FOODS THOROUGHLY (for a minimum of 15 seconds as indicated below)

- Chicken and Other Poultry and Stuffed Meats----165˚F
- Ground Beef and Other Ground Meats----------155˚F
- Pork, Beef, Eggs and Other Meats----------145˚F

USE UTENSILS TO HANDLE FOOD WHENEVER POSSIBLE

DO NOT TOUCH READY TO EAT FOOD WITH BARE HANDS

IF POSSIBLE, DO NOT KEEP LEFTOVERS

THAW FOODS IN A REFRIGERATOR

COOL HOT FOODS RAPIDLY FROM 135˚F TO 70˚F, WITHIN 2 HOURS AND WITHIN A TOTAL OF 6 HOURS FROM 135˚F TO 41˚F OR BELOW

WHEN IN DOUBT-THROW IT OUT

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