

It is important to
REMEMBER that the
Keys to Prevention of
Foodborne Illness
include:



Keeping it Clean

- **Handwashing** for at least 20 seconds- remember to remove rings and to clean under fingernails
- **Cleaning and Sanitizing** items used for food preparation, cooking, and serving
- **Preventing Cross Contamination** of foods- don't mix raw foods with cooked ones; wash fruits and vegetables before use

Storing foods
correctly



Cooking foods correctly



Serving foods
correctly

According to this chart....

Store & Cook Foods At the Correct Temperature To Prevent

F
O
O
D
B
O
R
N
E
H
I
J
K
L
M
N
O
P
Q
R
S

