

**Cook food to proper temperatures**



**Don't cross contaminate food or food contact surfaces**



**Don't come to work if you're sick**



# The Basics of Food Safety

## Hand washing

#1 way to prevent disease transmission



● Scrub for at least 20 seconds for effective hand washing



**Properly clean & sanitize food ware**

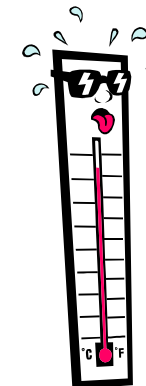
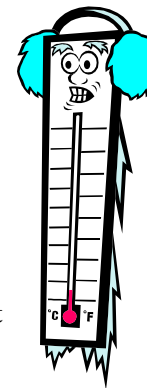


**Keep Hot Foods Hot And Cold Foods Cold**

41°F or



135°F or



Provided by the Barry-Eaton District Health Department  
Caring for the Community Since the 1930's