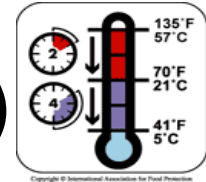


KEEP FOODS SAFE

- Keep raw and cooked foods separate
- Handle foods as little as possible
- Heat foods quickly (*within 2 hours*)
- Cool foods quickly (Following the 2-4-6 rule)
- Frequent internal temperature checks

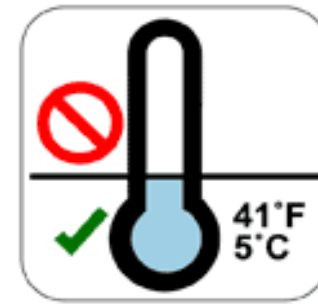


“Keep foods hot or **keep foods cold”**

Above 135°F +

or

below 41 °F -



INTERNATIONAL FOOD SAFETY ICONS

Courtesy of: International Association For Food Protection.