



Food Safety Best Practices



Wash hands frequently, correct handwashing takes 20 seconds. Use single-use gloves when handling food and change when starting a new task.



Store food with allergens separately from allergen-free items. Watch for the big 8: milk, eggs, soy, peanuts, tree nuts, wheat, fish, shellfish.



Thermometers must be present in all units. Acceptable range for freezer: -10–0 ° F, cooler 35–40 ° F and room temperature 50-70 ° F.



Must rotate food using FIFO (first in, first out) or FEFO (first expired, first out) whichever comes first.



Watch food expiration dates using [foodsafety.gov](https://www.foodsafety.gov). Do not distribute medication or baby food beyond expiration dates.



Store food only in designated food storage areas. Store food at least 6 inches off the floor and away from the wall.



Make sure surfaces are cleaned properly and sanitized to prevent cross contamination.



To best keep contamination down and not attract pests, make sure to handle garbage safely and look for signs of pests.



Keep up to date cleaning logs, temperature logs (dry, cooler, freezer) and pest control logs or receipts.