FOOD SAFETY CHECKLIST

☑ Cold Food: 41°F
☑ Hot Food: 140°F
☑ Cooking Temps:
  Poultry: 165°F
  Stuffed Products: 165°F
  Hamburger: 155°F
  Sausage: 155°F
  Pork: 145°F
  Beef: 145°F
  Fish: 145°F
  Hot Dogs: 140°F

☑ Wash Hands thoroughly and often.

☑ Wear Gloves when handling foods that won’t be cooked any more.

☑ Wash, rinse, and sanitize utensils every 4 hours.