

FOOD SAFETY CHECKLIST

COLD FOOD: 41⁰F

HOT FOOD: 140⁰F

COOKING TEMPS:

POULTRY: **165⁰F**

STUFFED PRODUCTS: **165⁰F**

HAMBURGER: **155⁰F**

SAUSAGE: **155⁰F**

PORK: **145⁰F**

BEEF: **145⁰F**

FISH: **145⁰F**

HOT DOGS: **140⁰F**



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.