

PREVENT **FOODBORNE ILLNESS**



Wash your hands.



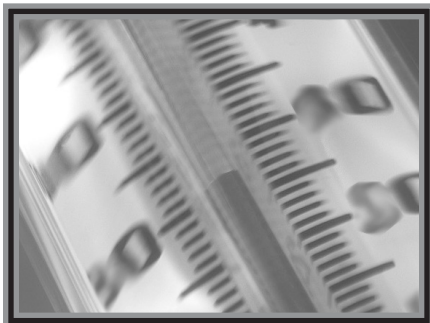
Limit touching food;
use utensils.



Keep hot food above
135°F and keep cold
food below 41°F.



Cool hot food from
135°F to 70°F within
two hours. Continue
to cool four more
hours to 41°F.



Reheat food to 165°F
within two hours.



Clean equipment
frequently.



Sanitize food
contact surfaces.



MARION COUNTY
HEALTH DEPARTMENT
Making a difference
www.mchd.com

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