

FOOD SAFETY



- Always wash hands with soap before and after handling food.
- Place food on plates or other clean surfaces (not directly on counters) to maintain cleanliness and prevent cross contamination.
- Refrigerate leftover food (when perishable) after eating.
- When reheating leftovers, the internal temperature should reach a minimum of 165 degrees Fahrenheit.



HELP KEEP THE KITCHEN CLEAN

- Wipe down all surfaces including the inside of the microwave.
- Remove food from the sink.
- Sweep the floor and throw away trash.