

Safe Food Handling Instructions

- ✓ Wash hands before handling food, after handling raw foods, and after any interruption that may contaminate hands. If using disposable gloves change them after each contamination occurrence.
- ✓ **Wash, rinse, and sanitize** all food contact surfaces, equipment and utensils before and after use **and/or** between product changes.
- ✓ Return all ingredients to refrigerated storage (4°C or lower) if preparation is interrupted.

Potentially Hazardous Food

- meat, poultry & fish
- cooked vegetables, peas, beans
- cooked cereals (rice, oatmeal, etc.)
- custards, puddings & whipped cream
- milk & other dairy products (except hard cheeses)
- shellfish
- dressings
- processed meats (bologna, hot dogs, ham, etc.)
- gravies
- meat sandwich spreads
- all canned food (after opening)
- eggs, egg products & egg salad
- salads, soups, & casseroles