

Enjoy Food Safety

this
CHRISTMAS

&
holiday season



Cook All Foods
to the Proper
Temperature



Keep Hot
Foods Hot
above 135°F



Keep Cold
Foods Cold
below 41°F



Don't forget...

Food should not sit at room temperature for more than 2 hours. Discard anything that sits out longer.



No matter how tempting, do not taste raw cookie dough or cake batter.

*Wash your hands with
soap and warm water
before preparing food.*

