



5 Keys to Food Safety

It's Everyone's Responsibility



Kansas Department of Agriculture | Food Safety and Lodging Program
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1

Wash hands when necessary

Do not work with food if you are ill

Never touch ready-to-eat food with bare hands

2

Keep cold foods at 41°F or below

Keep hot foods at 135°F or higher

3

Do not store raw foods above cooked or ready-to-eat foods

Never prepare ready-to-eat foods on the same surface with the same utensils used to prepare raw animal proteins

4

Properly wash, rinse and sanitize all food contact utensils and equipment

5

Cook food until it reaches a proper internal temperature

Rapidly cool food to 41°F or below