5 Keys to Food Safety
It’s Everyone’s Responsibility

1. Wash hands when necessary
2. Keep cold foods at 41°F or below
3. Do not store raw foods above cooked or ready-to-eat foods
4. Properly wash, rinse and sanitize all food contact utensils and equipment
5. Cook food until it reaches a proper internal temperature

Wash hands when necessary
Do not work with food if you are ill
Never touch ready-to-eat food with bare hands
Keep hot foods at 135°F or higher
Never prepare ready-to-eat foods on the same surface with the same utensils used to prepare raw animal proteins

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