

BASIC FOOD SAFETY

- Maintain cold foods at an internal temperature of 41°F or below.
- Maintain hot foods at an internal temperature of 135°F or higher.
- Cover foods after completely cooled to prevent contamination during storage.
- Use proper equipment for hot and cold holding to ensure temperatures are met.
- Utilize time and temperature control for potentially hazardous food items that are not able to be held below 41°F or above 135°F.

FOOD DATE-MARKING

- Food must be date-marked if it is prepared on site, refrigerated, potentially hazardous, ready-to-eat, and held for more than 24 hours.
- Mark with the date to be consumed or discarded – not to exceed 7 days.
 - Day of preparation or day commercially prepared food is opened counts as “day one.”



The Kansas Food Code (3-301.11) prohibits bare-hand contact with ready-to-eat (RTE)* food.

When handling RTE foods, food service workers may use utensils such as:

- Deli tissue
- Spatulas
- Tongs
- Forks
- Dispensing equipment
- Single-use gloves

**RTE food does not need further preparation before it is ready to be eaten. This includes pastries, breads, washed and cut fruits and vegetables, and foods that require no additional cooking.*