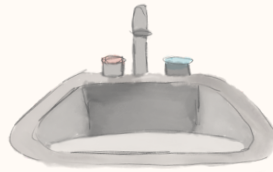


Food Cleanliness

CHECK LIST



CLEAN

Wash your hands and surfaces often.



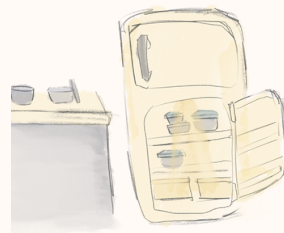
SEPERATE Don't cross-contaminate.



COOK

to the right temperature.

165° for poultry, 155° for ground beef, 145° for pork and seafood, 135° for cooked produce



CHILL

to 41°F.

Fold or cut on line



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Source: CDC

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