

Reduce the **Risk** of Foodborne Illness

Contaminated
Equipment



Clean and Sanitize
Surfaces to
Reduce Germs

Inadequate
Cooking



Cook Foods to the
Correct
Temperature

Poor Personal
Hygiene



Wash Hands and
Stay Home when
Sick

Unsafe Food
Sources



Use Foods From
Approved Suppliers

Improper Holding
Temperatures



Keep Hot Foods at
135°F or Above and
Cold at 41°F or Below

Updated June 2019

4 STEPS TO FOOD SAFETY



CLEAN 



SEPARATE 



COOK 



CHILL 



CLEAN 



SEPARATE 



COOK 



CHILL 