

Food Safety Awareness Update

Keep it clean

Before you eat or handle food, wash your hands, food prep tools and surfaces.



Cook to the right temperature

Use a food thermometer to check that foods are cooked to the right temperature:

165°F for chicken and
155°F for ground beef.

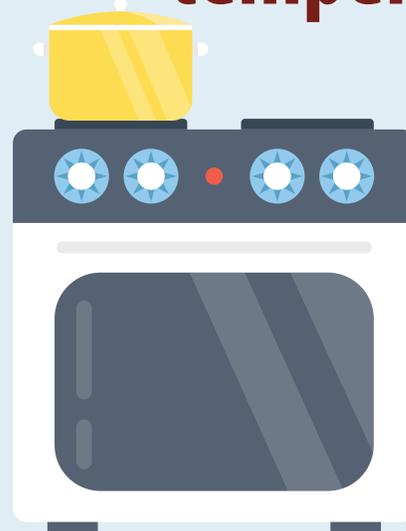


Watch the clock

Throw out perishable food that has been sitting at room temperature for more than two hours; one hour if it's **90°F** or warmer.



Serve at the right temperature



Keep hot foods at **135°F** or warmer, and cold foods at **41°F** or colder.



HHSA
Public Health



www.cdc.gov/foodsafety