Use a food thermometer—you can’t tell food is cooked safely by how it looks.

Is your be food safe. partner

Look for more information in our stores about how the four easy lessons of Clean, Separate, Cook and Chill can help prevent harmful bacteria from making your family sick.

www.befoodsafe.org
Wash hands with warm water and soap for 20 seconds before and after handling food. Wash cutting boards, dishes, utensils, and counter tops with hot soapy water after preparing each food item and before you go on to the next food.

Is your be food safe. partner

Look for more information in our stores about how the four easy lessons of Clean, Separate, Cook and Chill can help prevent harmful bacteria from making your family sick.

www.befoodsafe.org
Keep raw meat, poultry and seafood apart from foods that won’t be cooked.

Is your be food safe. partner

Look for more information in our stores about how the four easy lessons of Clean, Separate, Cook and Chill can help prevent harmful bacteria from making your family sick.

www.befoodsafe.org
Chill leftovers and takeout foods within 2 hours. Keep the fridge at 40°F.

Is your be food safe partner

Look for more information in our stores about how the four easy lessons of Clean, Separate, Cook and Chill can help prevent harmful bacteria from making your family sick.

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