

# How To Wash Your Hands



## **Wet your hands and arms**

Use running water as hot as you can comfortably stand



## **Apply soap**

Apply enough to build up a good lather



## **Scrub your hands and arms vigorously for 10 to 15 seconds**

Clean under fingernails and between fingers



## **Rinse your hands and arms thoroughly**

Use running warm water



## **Dry your hands and arms**

Use a single-use paper towel or hand dryer



# Storing Food Safely



Store refrigerated food at 41°F (5°C) or lower



Keep frozen food frozen solid



Store food away from walls and at least six inches (15cm) off the floor



Store ready-to-eat food above raw meat, seafood, and poultry



Store food only in containers made for food



Store food only in designated storage areas

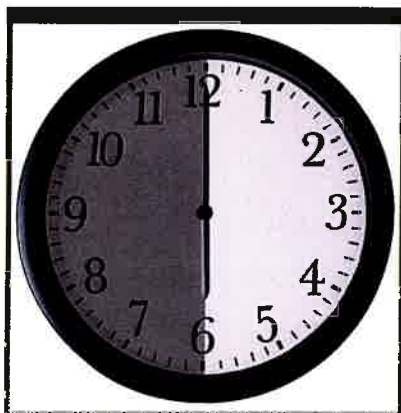


# Loading and Transporting Food Safely

Keep food at safe temperatures in unrefrigerated vehicles.



Cover cold food with thermal blankets or use coolers with ice packs



Keep drive times to 30 minutes or less



Check food temperatures after arriving at the destination

Prevent contamination:



**DON'T** store raw food over ready-to-eat food



**DON'T** store allergens over other products



**DON'T** store chemicals with food products



# Discard Cans With These Defects



Severe dent in seam



Deep dents in can body



Missing or unreadable labels



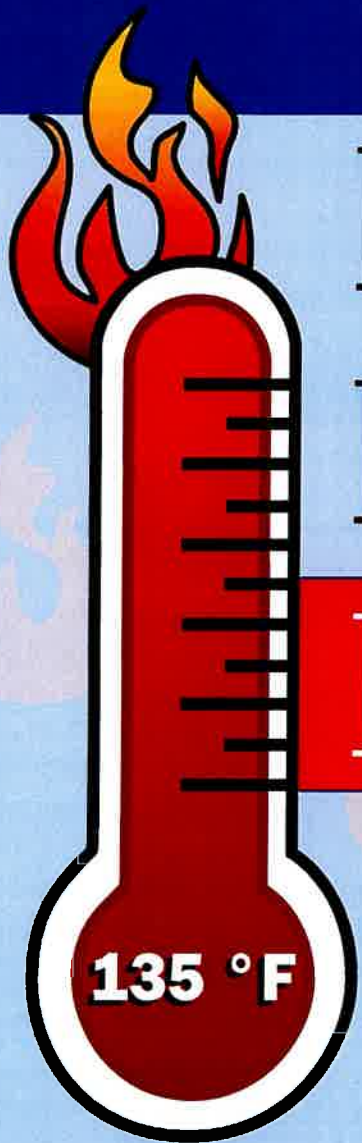
Swollen or bulging ends



Holes or signs of leaking



Rust that cannot be wiped off



# Keep Hot Foods

## Hot

**Temperature Danger Zone**  
41 °F to 135 °F

**135 °F**

# Keep Cold Foods

## Cold



**41 °F**

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