

# Food Safety Tips

#1

## Use Sanitizer



### Why?

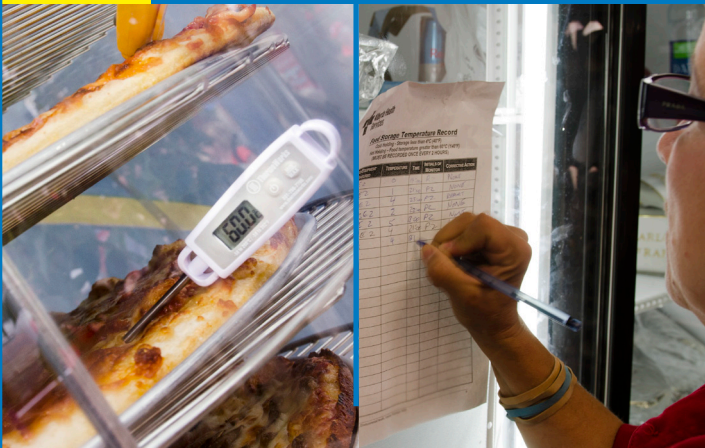
- Kills germs on surfaces
- Reduces contamination of food

### How?

- Mix and use sanitizer solution (Sanitizer: 1/2 tsp bleach per 1 liter of water)
- Use test strips
- Keep cloths in sanitizer or clean and dry

#2

## Control Temps



### Why?

- Prevents bacterial growth in food
- Reduces risk of food poisoning

### How?

- Keep hot foods hot (60°C or hotter)
- Keep cold foods cold (4°C or colder)
- Check and record temps every 4 hours

#3

## Wash Hands



### Why?

- Hands are a common source of germs
- Poor handwashing = food poisoning

### How?

- Have supplies: soap and paper towels
- Use warm water and soap
- Lather for 20 secs, rinse and dry hands