# 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