FOOD HANDLING GUIDELINES

Safe and careful handling of raw meat and poultry is critical to prevent harmful bacteria from multiplying and contaminating other foods. It is extremely important that proper temperatures are reached during cooking to destroy harmful bacteria. Please be sure you are following the guidelines listed below in preparing your food service.

WASH HANDS THOROUGHLY
- Wash hands with warm water and soap for at least 20 seconds before and after handling raw meat and poultry.

PREVENT CROSS-CONTAMINATION
- Use only clean, sanitized food containers, cutting boards and utensils.
  Don't use the same utensils or food containers for handling raw meat and poultry and also for handling ready-to-eat foods, (i.e., hamburger buns, cooked foods.)
- Use separate cutting boards for raw foods and ready-to-eat foods.
- Don't touch raw foods and then ready-to-eat foods with the same utensil.
- Don't touch ready-to-eat foods with bare hands. Use utensils or disposable gloves.

COOK FOODS THOROUGHLY
- Keep burgers and chicken (and all other perishable foods) on ice until ready to cook.
  Cook burgers to 155°F/68°C. To check the temperature, insert the thermometer probe for 15 seconds in center of the burger, at a 45° angle.
- Cook poultry to 165°F/74°C. Place thermometer in thickest part of meat (for 15 seconds).
- Keep cooked burgers and chicken at minimum temperature of 140°F/60°C or above. Eat within 2 hour time period.

Your foodservice department will provide you with food that has been prepared and stored safely according to our HACCP (Hazard Analysis Critical Control Point) procedures. We will make sure that you have an adequate supply of clean, sanitized food containers and utensils. If requested, we will provide a thermometer for checking the internal temperature of meat and poultry during cooking and disposable gloves for handling ready-to-eat foods.

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Signature of Food Provider                             Date

02.07.2014 (REVISED)