Safe Food Handling

Do not accept food or water from unknown sources. Verify that water is potable. Use bottled water as a backup.

Wash hands with soap and water for at least 20 seconds before handling/serving food and any time your hands become contaminated.

When refrigeration is not available, have perishable foods delivered daily and use as quickly as possible. Use coolers and ice to keep foods cold.

Keep the menu simple. Cook foods to safe temperatures*
- 165 F: Poultry, soup, stew, casseroles, stuffing
- 155 F: Ground beef
- 145 F: Ham, roast beef, pork, fish
Cook eggs until yolks and whites are firm (at least 145 F)

Keep hot foods hot and cold foods cold. Maintain perishable food at safe temperatures (below 41 F and above 135 F).

Food handlers should be healthy and aware of hygiene/sanitation procedures.

Use single-use (paper or plastic) drinking and eating utensils.

Minimize bare hand contact with food. Wear clean plastic gloves and change them when they become soiled.

*Reference: FDA Food Code

NDSU EXTENSION SERVICE

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