



AFTER THE STORM

FOOD SERVICE SAFETY

Emergency Information: 1-800-342-3557 • floridadisaster.org

Food Service Safety for Disaster-Related Public Feeding Stations

Wash hands with soap and clean running water:

- After using the bathroom.
- Before handling food.
- When switching between raw and cooked foods.
- After eating, drinking, or smoking.
- After changing a diaper.
- When hands become contaminated.
- Between changing gloves.
- After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- After caring for, or handling, support animals.
- After coughing, sneezing, or using a handkerchief or disposable tissue.

Wear gloves properly:

- Always wash hands before wearing a new pair of gloves.
- Wear gloves before handling food.
- Never re-use or wash gloves.
- Change gloves once they become soiled or discolored.
- Change gloves when switching between raw and cooked foods.
- Change gloves when hands become contaminated.
- Remove gloves before eating, drinking, smoking or taking out the garbage.

Food and preparation safety

- Keep soap and paper towels at all handwashing sinks.
- Keep hot foods at 135° f or above.
- Keep cold foods at 41° f or below.
- Cook foods thoroughly (for a minimum of 15 seconds as indicated below).
 - Chicken and Other Poultry and Stuffed Meats __ 165° F
 - Ground Beef and Other Ground Meats _ _ _ _ _ 155° F
 - Pork, Beef, Eggs, and Other Meats _ _ _ _ _ 145° F
- Use utensils to handle food whenever possible.
- Do not touch ready to eat food with bare hands.
- If possible, do not keep leftovers.
- Thaw foods in the refrigerator.
- Cool hot foods rapidly from 135° f to 70° f, within 2 hours and within a total of 6 hours from 135° f to 41° f or below.
- WHEN IN DOUBT, THROW IT OUT.

