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.