



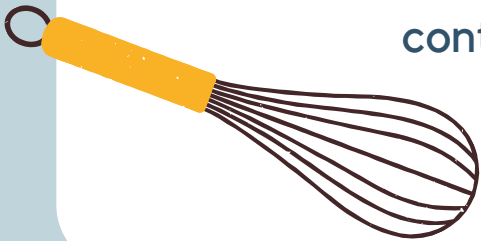
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STEPS

to Food Safety

Follow these critical steps when handling food in the office to ensure safety and decrease risk of contracting a foodborne illness.



1

CLEAN

Keep the kitchen clean by wiping messes on surface and washing hands properly before and after handling food.



2

BE AWARE

Bacteria grows quickly in foods like meat and poultry. Keep these foods away from others, such as bread and vegetables.



3

THE 2 HOUR RULE

Food should never be left out, unrefrigerated, for more than 2 hours or 1 hour if it is 90 degrees or hotter. **If this occurs, throw it out - it is no longer safe to consume.**

