

The 5 “C’s” of Food Safety

Play it Safe!

CHOOSING FOOD

Check for:

- Use by date
- Well wrapped items
- Bag raw meats separately



CHILLING & STORAGE

Store 41° (5C)
Even during transportation

CLEANING HANDS AND WORK SPACE

Hands

1. Wet hands and soap them.
2. Lather and scrub 20 seconds
3. Rinse in hot water for 10 sec.
4. Dry hands and turn off water

Work Space

1. Pick up debris/liquid with papertowel
2. Spray items used- counters, knives
3. Allow product to stand time stated
4. Wipe with papertowl or air dry



CROSS CONTAMINATION

Transportation

- Separate raw meat

Storage

- Plate for leakage
- Separate from ready to eat foods

Work Area

- separate cutting board/tools



COOKING FOODS

Chicken

165°(74C)

Ground Beef

160°(71C)

Beef Steaks

145°-160°?(63-71C)

Pork Chops

160°(71C)