

Food Safety

Do's & Dont's

Do....

Don't....

Do refrigerate leftovers

Don't leave leftovers sitting on the counter or in the sun for hours

Do heat up hotdogs

Don't eat hotdogs cold out of the package

Do reheat leftovers to 165°F

Don't eat cold leftovers (pizza, seafood, pasta, etc)

Do wash fresh produce before you start cooking

Don't cut into the skin of unwashed produce. Bacteria on the peel may get inside

Do use separate cutting boards for produce & meats

Don't use the same cutting board to prepare chicken & then raw salad

Do use canned food if the can is in great shape

Don't use cans that are dented, broken, or swollen

Do thaw frozen foods in the refrigerator

Don't leave foods to thaw out on the counter