

## FOOD PURCHASING

- ✓ Purchase pasteurized milk
- ✓ Purchase 100% Juice
- ✓ Do not buy or use food in cans that are leaking or bulging
- ✓ While grocery shopping, collect frozen items just before checking out



## FOOD STORAGE

- ✓ Place thermometers in a visible location in all refrigerators and freezers
- ✓ Clean the refrigerator, freezer, and dry food storage areas regularly
- ✓ Store food and cleaning supplies separately
- ✓ Put away frozen and refrigerated food immediately after purchasing
- ✓ Store food in covered and dated containers in the freezer and refrigerator
- ✓ Rinse fruits and vegetables before use, even if they are prewashed
- ✓ Label all stored items using First In, First Out



## SERVING MEALS

- ✓ Discard cracked bowls, cups and plates
- ✓ Use serving utensils or single use food service gloves to plate food
- ✓ Replace utensils or napkins with clean items if dropped on the floor by children during meal service
- ✓ Discard leftovers in the serving dishes on the table, only save leftovers that did not leave the kitchen
- ✓ Store leftovers immediately after the meal service time. Date items.



## PREPARING MEALS

- ✓ Wash your hands with soap and water before and during food preparation
- ✓ Cover any wounds or sores and keep short, clean fingernails
- ✓ Wash and sanitize work counters and surfaces before and after use
- ✓ Wash and sanitize cutting boards and utensils before and after each use
- ✓ Wash and sanitize can openers before and after each use
- ✓ Place frozen meat in a pan or dish before placing it in the refrigerator to thaw, never thaw raw meat on the counter
- ✓ Use separate cutting boards for raw meat
- ✓ Cook meat thoroughly and use a food thermometer to ensure meat is fully cooked
- ✓ Hold food at appropriate temperatures until serving time using warming cabinets or ovens
- ✓ Keep food out of the temperature danger zone through storage, preparation, and serving
- ✓ Cover and label dishes for children with allergen free or special diet foods
- ✓ Do not change diapers in areas where food is prepared, stored, or served
- ✓ Do not allow pets into the kitchen area when meals are being prepared and served



### References:

Food Safety | [Nutrition.gov](https://www.nutrition.gov)  
 Buy, Store & Serve Safe Food | [FDA.gov](https://www.fda.gov)  
 Safe Food Handling | [FDA.gov](https://www.fda.gov)