KEEP THE STAND CLEAN AND SANITARY

- Wash hands and forearms with warm, running water and soap for at least 20 seconds before handling food, after handling raw meat and after using the bathroom.

- Use hand sanitizer after washing hands.

- Avoid bare hand contact with ready to eat food (use disposable gloves, tongs, tissue paper, etc.)

- Wash hands and change gloves between tasks such as handling food, taking money, handling garbage, etc.

- Wash all utensils and dishes with hot water and soap before and after each use.

- Wash all machines (coffee pots, grills, etc.) before and after each use.

- Wash all surfaces with hot water and soap often.

- Sanitize work surfaces using sanitizing wipes or 1 T chlorine bleach per gallon of water.
KEEP FOODS SEPARATE AND DON'T CROSS-CONTAMINATE

- Raw meats, poultry and seafood should be kept separate from all other foods.

- Use separate cutting boards for raw meat products and other foods.

- Wash hands with warm, running water and soap after they come in contact with raw meat.

- Wash utensils, dishes and cutting boards with hot water and soap after they come in contact with raw meat products.

- Use separate dishes and utensils for raw meats and cooked foods.
COOK FOODS PROPERLY

- Cook ground beef patties until they reach 160°F in the center and ground turkey patties until they reach 165°F in the center. Color is not an accurate indicator of doneness.

- Hot dogs, hamburgers, chili, and other hot foods should be kept at 140°F or above until ready to serve.

- Use a food thermometer to check the temperatures of foods.

- Never leave foods out at room temperature for more than two hours or one hour if booth is 90°F.
CHILL AND STORE FOOD PROPERLY

- Keep lettuce, cut vegetables or fruits and opened jars of condiments in a cooler with ice or in a refrigerator.

- When chilling raw meat products keep them separate from other foods.

- Using an appliance thermometer, make sure that the refrigerator is 40°F or cooler.

- Use a food thermometer to make sure that any food being chilled on ice is 40°F or cooler.

- Never thaw foods at room temperature. Thaw food in a refrigerator, in cold water changing every 30 minutes or in the microwave followed by immediate cooking.

- Never leave perishable foods at room temperature for more than two hours or one hour if area is hot.