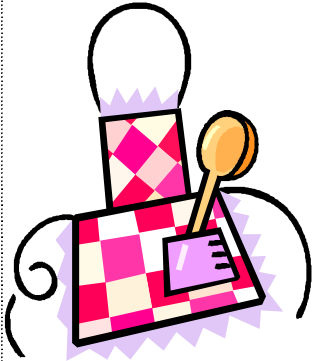


Food Sanitation

Store foods either hot or cold. The bacteria that causes food poisoning grows quickest when it is warm.



Don't handle food when you are sick.



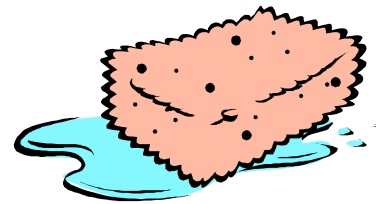
Wear an apron and wash it often.
As well as any dishtowels used while cooking.

Keep your hair and yourself clean (nobody wants a dirty cook in the kitchen!)

When washing your hands always use soap and warm water.
Scrub your hands for at least one full minute.

Keep raw food away from cooked food. Be aware that also goes for dishes being used in the kitchen. Never reuse a plate or dish that was holding raw food. Clean the dish thoroughly.

Wipe up spills while you are cooking. It makes clean up easier also to clean as you go.



Cover up any cuts or open sores you may have with a bandage.

Use a meat thermometer to test for doneness.

Clean and wash thoroughly dishes and utensils that were used during cooking.



Salmonella bacteria can be prevented by cooking food thoroughly (always check with a meat thermometer!) and store leftovers quickly in the fridge.