Keeping School Meals Safe at Home

SCHOOL FOOD HANDLER

learn the basics of food safety

New COVID-19 Food Safety Resources

STORING FOOD

Take food home and immediately refrigerate or freeze meals and refrigerate milk.

WASHING YOUR HANDS

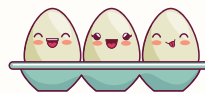Wash hands for 20 seconds before preparing or handling food.

CLEANING

Wash dishes, utensils, tables, and counter tops with hot, soapy water before and after preparing and eating food.

EATING FRESH FOOD FIRST

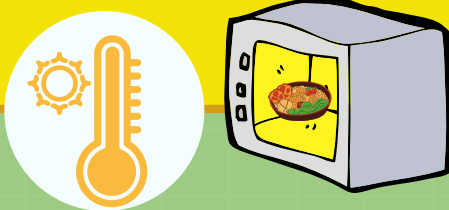Perishable (fresh) food: eat first. (Mon - Tue- Wed)

Shelf-stable and frozen food: eat later (Thurs - Fri)

REHEATING FOOD

Reheat prepared food to 165 °F or heat frozen foods according to package instructions.

HANDLING LEFTOVERS

For freshness and quality, consume food and beverages by the date stamped on the package

Take Note:
"Use By, Best By"