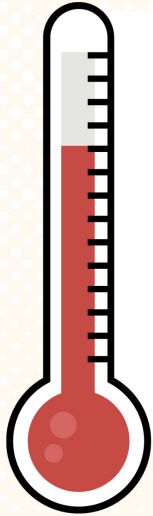


# WE ♥ FOOD SAFETY!



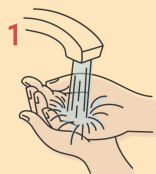
## STAY IN THE SAFE ZONE!

- Reheat hot food to 165° F.
- Hold hot food at 140° F or warmer.
- **DANGER ZONE 41° F - 139° F.**
- Hold cold food at 40° F or below.
- Keep frozen food at 0° F or below.

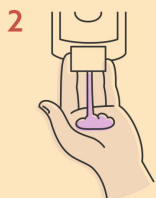
- Keep raw meat and dairy in sealed food storage containers.
- Clean surfaces before preparing food and sanitize between uses.
- Use color-coded cutting boards for raw meat, raw poultry, fruits & vegetables, cooked food, dairy products, and fish & seafood.



## WASH YOUR HANDS PROPERLY



1 Wet hands with hot water.



2 Apply soap.



3 Scrub hands and arms for 15-20 seconds.



4 Clean under finger nails and between fingers.



5 Rinse.



6 Dry hands and arms.



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