

Serving It Safe



Step 1

Purchasing

- Buy from reputable vendors
- Include food safety standards in purchasing agreement
- Accept foods only if delivered at proper temperatures in clean, well-equipped trucks

Step 2

Receiving

- Inspect foods upon arrival for proper temperature, content damage, and insect infestation
- Reject all products that do not meet requirements
- Store foods immediately
- Keep receiving area clean

Step 3

Storing

- Label food with description and delivery date
- Use oldest foods first
- Avoid cross-contamination
- Store chemicals away from foods and other food-related supplies
- Maintain proper refrigerator, freezer and dry storage temperatures

Step 4

Preparing

- Wash hands frequently, properly, and at appropriate times
- Avoid cross-contamination
- Keep foods out of temperature "danger zone" (41 °F-135 °F)
- Prepare foods no further in advance than necessary
- Thaw foods properly

Step 5

Cooking

- Avoid cross-contamination
- Use a clean food thermometer
- Record internal temperatures
- Cook foods to the proper internal temperature for appropriate time without interruptions

Step 6

Serving and Holding

- Avoid cross-contamination
- Hold foods at proper temperatures either below 41 °F or above 135 °F
- Record internal temperature
- Monitor the temperature of hot holding and cold holding equipment
- Follow rules for good personal hygiene
- Maintain a sanitary foodservice operation

Step 7

Cooling

- Chill rapidly
- Stir frequently
- Use shallow, pre-chilled pans
- Record internal temperature
- Store appropriately

Step 8

Reheating

- Reheat rapidly
- Reheat to internal temperature of 165 °F for 15 seconds
- Record internal temperatures
- Never reheat food in hot-holding equipment



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