

Summer Meals

FIGHT BAC!

CLEAN
Wash hands
and surfaces
often.



SEPARATE
Don't cross-
contaminate.



CHILL
Refrigerate
promptly.



COOK
Cook to proper
temperatures.



Keep Food Safe From Bacteria

For More Food Safety Information, Visit our Website:
<http://schoolmeals.nal.usda.gov/Safety/index.html>

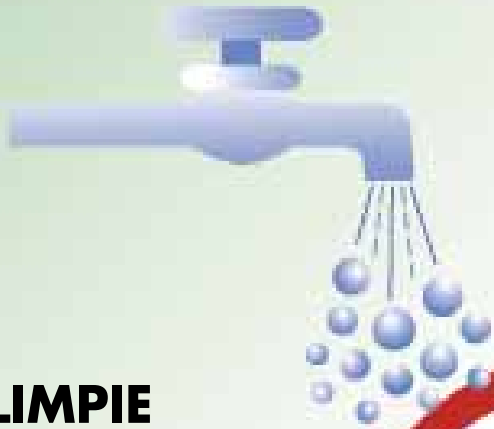


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Alimentos de Verano

COMBATEN A BAC!®



LIMPIE

Lávese las manos y lave las superficies de trabajo frecuentemente.

SEPRE

Evite la contaminación cruzada.



ENFRIE

Refrigere rápidamente.



COCINE

Cocine a la temperatura adecuada.



Mantenga los Alimentos Libres de Bacterias Dañinas

Para más información sobre la protección de alimentos, visite nuestro Website:
<http://schoolmeals.nal.usda.gov/Safety/index.html>



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