



# FOR A SAFE PACK-OUT

## Food Handling Guidelines

**Event Date:** \_\_\_\_\_ **Contact:** \_\_\_\_\_

It is critical to follow safe food handling practices when handling and preparing foods. Failure to handle food safely can make someone sick. It is important to thoroughly cook potentially hazardous food, such as raw meat and poultry, to the minimum internal cooking temperature. Here's what you should do to ensure your Pack-Out is delicious and safe:

### WASH HANDS THOROUGHLY

- Wash your hands with soap and warm water for at least 20 seconds before and after handling raw meat and poultry.

### PREVENT CROSS-CONTAMINATION

- Use only clean, sanitized food containers and utensils.
- Use separate utensils and food containers for handling raw and ready-to-eat foods (hamburger buns, cooked foods, condiments).
- Use separate cutting boards for raw and ready-to-eat foods.
- Never touch raw foods and ready-to-eat foods with the same utensil.
- Never touch ready-to-eat foods with bare hands. Use utensils or disposable gloves.

### COOK FOODS THOROUGHLY

- Keep burgers, chicken, and all perishable foods on ice until ready to cook.
- Cook hamburgers to 155°F (until juices run clear and are no longer pink). Verify temperature by inserting a thermometer for 15 seconds.
- Cook poultry to 165°F. Verify temperature by inserting a thermometer in the thickest part of the meat for 15 seconds.
- Keep hot food hot at a minimum temperature of 140°F or serve immediately after cooking. Food must be consumed within 2 hours of preparation.

**Dining Services will provide you with food that has been prepared safely following HACCP (Hazard Analysis Critical Control Points) procedures. You will be adequately supplied with clean and sanitized containers and utensils, as well as gloves and paper supplies. A thermometer will be provided upon request so that you can check the minimum internal cooking temperature of meat and poultry during cooking. Please contact a Manager if you have any questions regarding safe food handling.**

Signatures:

\_\_\_\_\_  
Customer Phone Date

\_\_\_\_\_  
Manager Phone Date

*Manager: Photocopy after signing and give a copy to customer. Keep original in the Pack-Out book with the Pack-Out Request Form and Equipment Loan Agreement.*