Food Safety: FIVE STEPS TO FOOD SAFETY

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You can’t see, smell, or taste bacteria, but they can be in and on your food! Follow these five steps to protect yourself and your family from food-related illness.

Step 1: Clean
Wash hands and surfaces often.

Step 2: Cook
Cook foods to proper temperatures.

Step 3: Chill
Refrigerate foods promptly.

Step 4: Separate
Don’t cross-contaminate.

Step 5: Use safe water and food
Use fresh and wholesome foods and water from safe sources.