

## FOOD SAFETY AT EMERGENCY SHELTERS & FEEDING CENTERS

- ❖ **DO NOT ACCEPT** food or water from unapproved or unknown sources, including home prepared foods.
- ❖ If the water system is contaminated, use bottled water.
- ❖ Provide hand washing soap and paper towels in the kitchen and at toilet facilities
- ❖ Food handlers must practice good hygiene and be free of communicable disease.
- ❖ Prepare only a quantity of food sufficient for immediate use. Leftovers must be avoided if there is limited refrigeration.
- ❖ Observe temperature controls for potentially hazardous foods-keep it hot, 135°F above and cold, 41°F or below.
- ❖ Avoid contact between raw and ready-to-eat foods and keep food preparation surfaces clean.
- ❖ Do not handle ready to eat foods with bare hands.
- ❖ Use single-service eating and drinking utensils.
- ❖ Cool all perishable foods rapidly within four hours or less.
- ❖ Use shallow pots and pans to divide hot foods into smaller quantities for rapid cooling.

