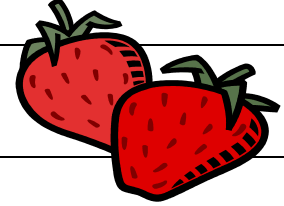
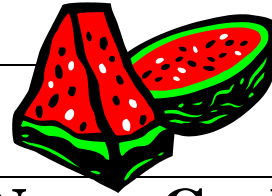
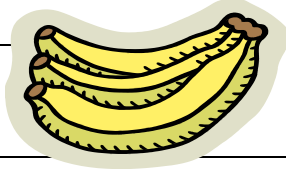
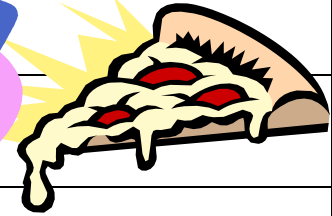
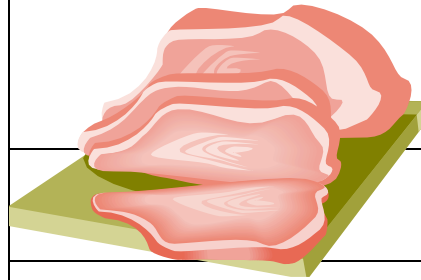


Food Handling and Storage

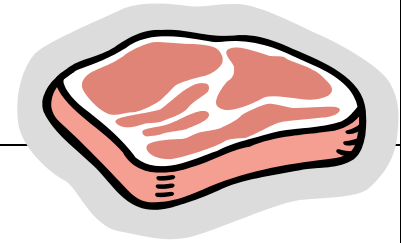
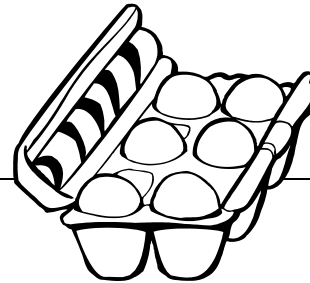
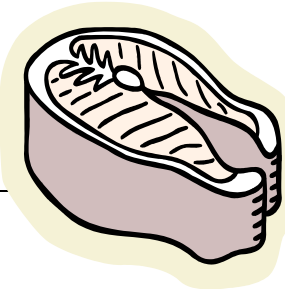
Pennyrile District Health Department



Never Cooked



Cooked



To Be Cooked

- Store ready to eat and cooked foods above food that must be cooked.

Remember: Always handle with care...

- Use old foods first-First In, First Out.
- Store perishable foods in pans not more than 4in. Deep
- Separate and discard spoiled foods early
- Keep ready to eat potentially hazardous foods labeled as to time and date to be used by if held more than 24 hours and use or discard within 7 days
- Store foods in safe metals
- Protect foods on serving line from customer contamination
- Put leftovers in clean, sanitized containers
- Keep foods covered
- Do not reuse single service containers
- Store food requiring higher cooking temperature below foods with lower required cooking temperatures.