



Greene County Health District

# Food Safety Basics



for Mobile Food Operations



**WASH YOUR HANDS  
FREQUENTLY**



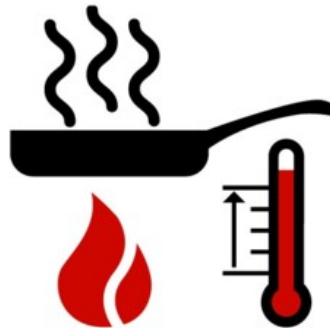
**DON'T WORK  
WHEN SICK**



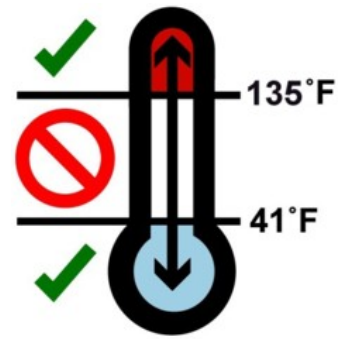
**USE GLOVES WHEN  
TOUCHING FOOD**



**WEAR HAIR  
RESTRAINTS**



**COOK FOOD  
COMPLETELY**



**HOT FOOD 135°F  
COLD FOOD 41°F**



**USE METAL-STEM  
THERMOMETERS**



**USE REFRIGERATOR  
THERMOMETERS**



**KEEP FOOD COVERED  
WITH LIDS**



**WASH, RINSE,  
AND SANITIZE**



**USE SANITIZER AND  
TEST STRIPS**



**KEEP FOOD OFF OF  
THE GROUND & FLOOR**



**DISPLAY YOUR  
FOOD LICENSE**



**PROVIDE HOT  
WATER AT SINKS**



**KNOW KEY FOOD  
SAFETY FACTS**



**USE POTABLE  
WATER HOSES**



**USE ASSE  
BACKFLOW DEVICES**



**KEEP WASTE WATER  
CONTAINED**