

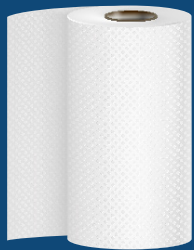
# HANDLE WITH CARE!

SAFE FOOD HANDLING REQUIRES EXTRA CARE FOR EVERYONE'S HEALTH



IF YOU DON'T FEEL WELL, **STAY OUT OF THE KITCHEN!**

- ✓ HAVE FOOD DELIVERED TO YOUR ROOM
- ✓ PRACTICE NO-CONTACT DELIVERY



**CLEAN**  **DISINFECT**  
**SURFACES BEFORE & AFTER PREPARING FOOD**

REMOVE DISINFECTANT RESIDUE WITH A DAMP PAPER TOWEL

HAVE ALL UTENSILS AND CUTTING BOARDS OUT PRIOR TO PREPARATION

**ALWAYS WASH YOUR HANDS** IMMEDIATELY AFTER HANDLING RAW MEAT OR SEAFOOD

*CROSS-CONTAMINATION = FOOD POISONING*

**WASH ALL PRODUCE**  
USE WATER, NOT SOAP

**2 HOUR LIMIT**  
FOOD AT ROOM TEMP

✓ **KEEP REFRIGERATOR CLEAN**

✓ **REMOVE EXPIRED FOOD**



For more information, scan the QR code and view our Guidance for a Healthful Living Environment for Fraternity & Sorority Chapters

