

Sample Food Safety Card

Sample food safety instructions to provide families with meals.

<p>Keep Hot and Cold Foods Safe</p> <ul style="list-style-type: none"> ✓ Consume hot foods within 2 hours. ✓ Consume or refrigerate cold foods within 2 hours. ✓ Foods for other days should be stored in the refrigerator until eaten or reheated. ✓ If re-heating foods, ensure they are cooked to an internal temperature of 165°F. ✓ Discard all refrigerated foods after 7 days of receiving it. 	<p>Keep Hot and Cold Foods Safe</p> <ul style="list-style-type: none"> ✓ Consume hot foods within 2 hours. ✓ Consume or refrigerate cold foods within 2 hours. ✓ Foods for other days should be stored in the refrigerator until eaten or reheated. ✓ If re-heating foods, ensure they are cooked to an internal temperature of 165°F. ✓ Discard all refrigerated foods after 7 days of receiving it.
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