



CFS BRANDS

FOOD SAFETY

01

STAFF HYGIENE & PROTECTION

- Before handling or preparing food, it's **crucial** to wash hands properly with soap and water for at least 20 seconds.



02

COLOR CODING & ALLERGEN CONTROL

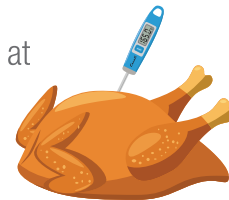


A strict color-coded plan should be in place to avoid the risk of cross-contamination by dedicating specific colors to specific foods.

03

MANAGING SAFE TEMPERATURES

- According to the CDC, **hot foods** should be kept at **140°F (60°C)** or warmer and **cold foods** at **40°F (4°C)** or colder.



04

DELIVERY SOLUTIONS

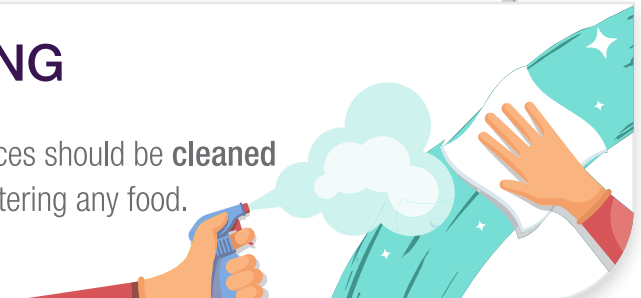


Whether you are in a healthcare environment or a traditional restaurant setting, safe food delivery is universal. Food needs to be kept at safe temperatures until delivery for healthy, hygienic consumption.

05

FACILITY CLEANING

- All applicable food prep surfaces should be **cleaned and sanitized** before encountering any food.



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