



Greene County Public Health Food Safety Basics

for Mobile Food Operations



**WASH YOUR HANDS
FREQUENTLY**



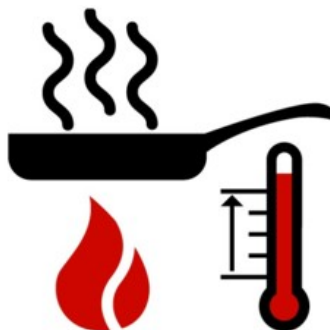
**DON'T WORK
WHEN SICK**



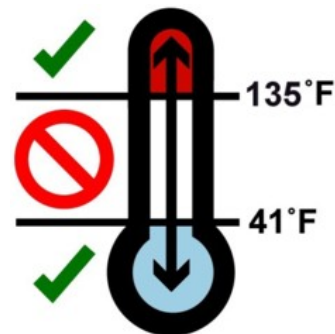
**USE GLOVES WHEN
TOUCHING FOOD**



**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**



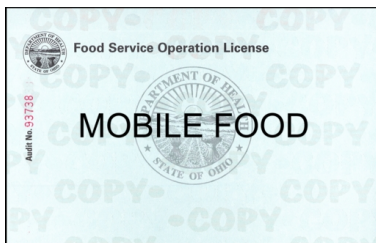
**WASH, RINSE,
AND SANITIZE**



**USE SANITIZER AND
TEST STRIPS**



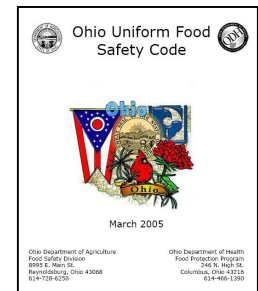
**KEEP FOOD OFF OF
THE GROUND & FLOOR**



**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**