



Miami County Health District

FOOD SAFETY BASICS



for Mobile Food Operations



WASH YOUR HANDS
FREQUENTLY



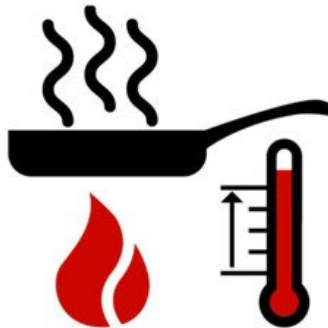
DON'T WORK
WHEN SICK



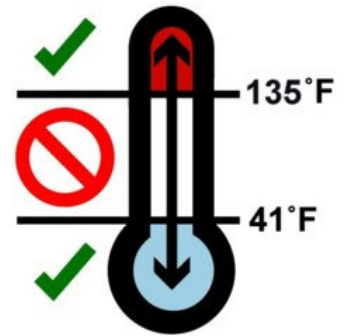
USE GLOVES WHEN
TOUCHING FOOD



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



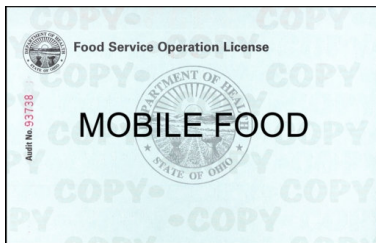
**WASH, RINSE,
AND SANITIZE**



**USE SANITIZER AND
TEST STRIPS**



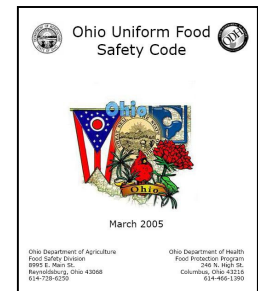
**KEEP FOOD OFF OF
THE GROUND & FLOOR**



**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**