

Serving Safe Food to Children at the Summer Feeding Program Satellite Sites

- ✓ Know where the food was prepared and whom to contact if you have any questions.

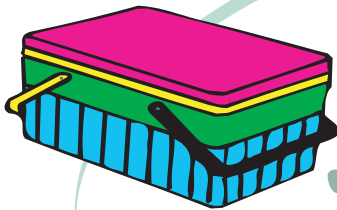
Contact name _____

Phone number _____

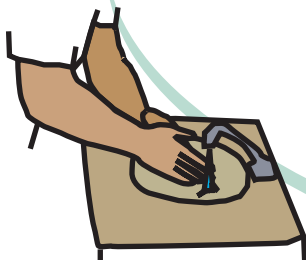


- ✓ Wash and sanitize the thermometer before each use.
- ✓ Check the temperatures of cold and hot foods at delivery.

- ✓ Keep perishables either **COLD** or **HOT**
below 45°F or above 140°F.
7°C 60°C



- ✓ Store food in a safe location within your sight.



- ✓ Do not serve food if you are ill.
- ✓ Wash your hands before serving food.
- ✓ Use plastic gloves or utensils to prevent bare hand contact with ready to eat foods.



New York State Sanitary Code Part 14 requires all food service operators to report the occurrence or allegations of foodborne illness. Report within 24 hours by telephone or in person to the permit-issuing official.

Local Health Department Contact Name _____

Phone Number _____