

Food Safety



A Know Your Neighbor event begins with getting to know each other, and that hopefully builds trust. An important element in building trust is creating a safe, comfortable environment with safe, quality food. We offer a few safety tips to consider.

General Food Safety

Hand washing with soap and warm water is essential when handling, serving and eating food. For extra safety, use hand sanitizer after thoroughly washing hands.

For best quality and to keep food safe:

- Always use utensils or gloves when handling or serving cooked products
- Serve product immediately or hold hot at a minimum of 140° F
- Quickly refrigerate any leftover food products
- When possible, provide individual, pre-packaged servings.

Comply with local, state and federal food safety and social responsibility regulations.

