Food Safety Handout (English Version)
Folleto de Seguridad Alimentaria (Inglés Versión)

English Instructions

This half-page handout is intended to be printed by School Nutrition Program (SNP) Seamless Summer Option, Child and Adult Care Food Program (CACFP), and Summer Food Service Program Operators during COVID-19 school closures or site dismissals and included in meals given to eligible families.

This handout is intended to be printed as is with two half-page handouts on each letter sized page:

- Print the handout according to your color and paper size preference
- Cut the handout in half to create two half-page handouts
- Include with meals given to eligible families participating in the SFSP, SSO, and CACFP

Instrucciones en Español

Este folleto está destinado a ser impreso por operadores de la Opción de Verano sin Costuras del Programa de Nutrición Escolar (SSO), el Programa de Alimentos para el Cuidado de Niños y Adultos (CACFP) y los operadores del Programa de Servicio de Alimentos de Verano durante los cierres de escuelas de COVID-19 o los despidos del sitio, e incluido en las comidas que se entregan a familias.

Este folleto está destinado a imprimirse tal como está con dos folletos de media página en cada página de tamaño carta:

- Imprima el folleto de acuerdo con su preferencia de color y tamaño de papel
- Corte el folleto en dos para crear dos folletos de media página.
- Incluye con las comidas dadas a las familias elegibles que participan en el SFSP, SSO y CACFP
WE WANT TO HELP KEEP YOU HEALTHY AND SAFE

Simple food safety guidelines for families receiving meals

Cold Foods
- **Cold meals** should be eaten immediately or refrigerated within two hours of receiving the meal.
- For **cold foods** like milk, cheese, and meat, refrigerate immediately at 41°F or lower.

Hot Foods
- **Hot meals** should be eaten immediately or refrigerated within two hours of receiving the meal.
- For all **hot foods**, use the stove, oven, or microwave to reheat foods to a minimum of 165°F or higher before eating.

Discarding Food
- Discard all meals left out at room temperature for two hours or more.
- Uneaten meals should be thrown away after four days.

Remember – Always wash your hands for at least 20 seconds with soap and water before eating your meals.

This information is provided by the California Department of Education, May 2020

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