

Score a touchdown this Super Bowl with proper food safety



Extra points:

- Foods served in a licensed food service establishment must be obtained from an approved source.
- Foods requiring refrigeration must be kept at 41 °F or below.
- Foods requiring hot holding must be kept at 135 °F or above.
- Use a properly cleaned and sanitized calibrated food thermometer to take food temperatures. Air dry food thermometer completely before using it to take food temperatures.

Note: If foods are served raw or undercooked in your licensed food service establishment, the following consumer advisory must be on the menu:
"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."