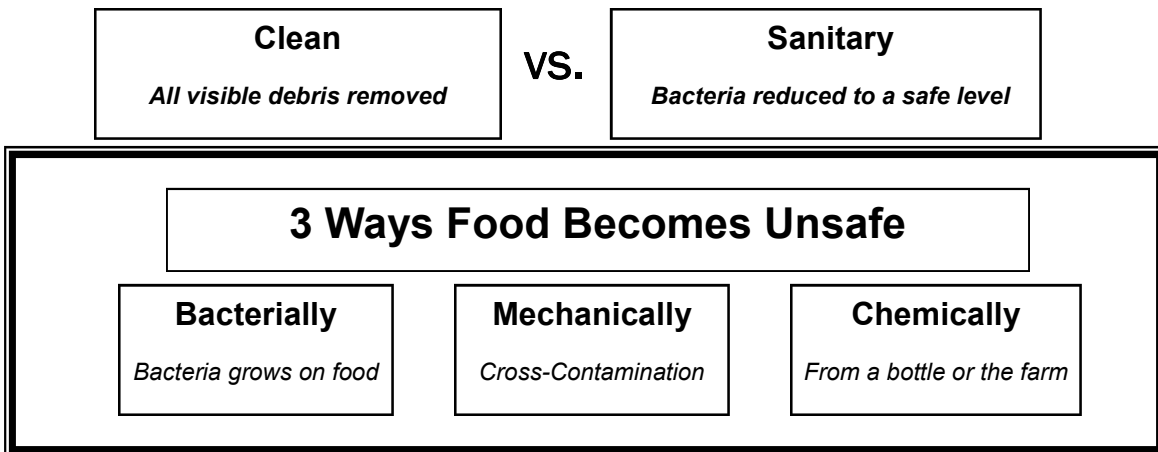


"Understanding just a few basic ways that food spoils and how to prevent food from becoming unsafe in your home is a necessary part of any culinary journey. How to cook, store, and reheat food properly can improve the quality of what you serve, while protecting the health and safety of your family." -Chef Todd Mohr



6 Effects on Bacterial Growth

- Food
- Acid
- Temperature
- Time
- Oxygen
- Moisture

**The HACCP System**

Developed by NASA for Astronauts  
 Keeping Food Safe in Your Home

- 1) **Menu**—which items are potentially hazardous on your menu?
- 2) **Receiving**—examine all products before buying.
- 3) **Storage**—perishables stored below 40f / 4c
- 4) **Preparation**—clean utensils, be aware of cross contamination
- 5) **Cooking**— to above 140f / 60c
- 6) **Serving**— clean plates, hold food hot at 140f / 60c or above
- 7) **Cooling**—cool to below 40f / 4c as quickly as possible
- 8) **Reheating**—to above 140f / 60c as quickly as possible

**Temperature Danger Zone**

40-140F      4-60C