

CALVIN DINING SERVICES

Food Safety Tips

Here are a few tips to keep in mind when preparing and serving food:

- *Make sure any person that is handling food washes their hands prior to starting. The area that will be used for preparing the food must be clean and sanitary, including cutting boards, countertops, and all utensils. This helps prevent cross-contamination and minimizes the risk of someone getting sick from eating something that you prepared.
- *Always keep the food refrigerated up until the moment that you will be ready to cook the food. This minimizes the risk of the food spoiling and also prevents food-borne illness.
- *Always cook the food all the way through. It may look done on the outside, however, that does not mean that it is cooked all the way on the inside. Cook the food at the appropriate temperature and length of time:

Chicken at 165 degrees F for 15 minutes
Pork at 165 degrees for 15 minutes
Hamburger at 165 degrees for 15 minutes

- *Finally, all hot food must be held at the proper cooking temperatures before it is ready to be served and consumed. Here are the temperatures and times:

Chicken: 165 degrees F for 15 seconds
Pork: 155 degrees F for 15 seconds
Hamburger: 155 degrees F for 15 seconds

If your food is maintaining these temperatures for the specified amount of time, you are ready to eat!

In preparing for your retreat, please do not hesitate to contact one of the chefs or service managers who may be of assistance in answering your questions! We are here to make your event a success!