

MEAL PREPARATION INSTRUCTIONS

ENSURE ALL PERISHABLE FOODS ARE STORED AT 4°C (40°F) OR LESS

ENSURE THAT ANY PREPARED FOODS ARE REHEATED TO 74°C (165°F) OR MORE

ENSURE A WASHED AND SANITIZED KNIFE AND CUTTING BOARD ARE USED

WE RECOMMEND WASHING WHOLE FRUIT AND VEGETABLES BEFORE CONSUMING

PORK	
Rack of Ribs	165°F
BEEF	
Burger Patties	160°F
Steak	
- Medium Rare	145°F
- Medium	160°F
- Well Done	170°F
SEAFOOD	
Salmon	165°F