Food Safety

Clean

Remember to wash raw food, hands, counters, and cooking utensils.

Separate

Keep raw foods separated from ready-to-eat foods

Cook

Cook foods to proper temperatures

Chill

Maintain food safety by serving and storing foods within time and temperature guidelines.

Restaurant Rule

Facilities where meals are prepared for CACFP and SFSP must meet the standards of the Texas Food Establishment Rules (TFER)

Key Items to Remember:

- Kitchen surfaces, tools and equipment must be able to be sanitized
- Staff who prepare and serve food must be monitored for health conditions.

Food and Nutrition Division
Nutrition Assistance Programs

TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER
This product was funded by USDA.
This institution is an equal opportunity provider.

Updated 06/2021
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