**Keep Food Safe! Refrigerate Upon Receipt!**

* Any pre-cooked items (such as chicken nuggets, Bosco Sticks, chicken patties, etc) : heat to an internal temperature of 165 degrees
* Keep hot foods hot above 140°F
* Keep cold foods cold at 40°F or lower
* Refrigerate leftovers immediately or throw them away
* Throw away all left over food after 3 days
* ***If you have food allergies be sure to check ingredients and speak to a manager.***
* ***Wash your hands before you eat! Using clean, running water and soap scrub your hands for at least 20 seconds. Need a timer? Hum the “Happy Birthday” song from beginning to end twice.***