Keeping School Meals Safe at Home

**STORING FOOD**
Take food home and immediately refrigerate or freeze meals and refrigerate milk.

**WASHING YOUR HANDS**
Wash hands for 20 seconds before preparing or handling food.

**CLEANING**
Wash dishes, utensils, tables, and counter tops with hot, soapy water before and after preparing and eating food.

**EATING FRESH FOOD FIRST**
Perishable (fresh) food: eat first

**REHEATING FOOD**
Reheat prepared food to 165 °F or heat frozen foods according to package instructions.
HANDLING LEFTOVERS

For freshness and quality, consume food and beverages by the date stamped on the package.

Do not eat or drink food that shows signs of spoilage, such as a bad smell.

More information on food safety messages for consumers is available at these websites:

- www.cdc.gov/foodsafety/keep-food-safe.html
- www.fda.gov/food/buy-store-serve-safe-food/food-safety-your-kitchen
- www.foodsafety.gov
- www.theicn.org/prevent