Proper handling is important to ensure the food is safe to eat.

1) Hot or cold ready-prepared meals are perishable and can make you sick when not safely stored.

When the meal arrives, it should be eaten or refrigerated right away.

2) Eat refrigerated leftovers within 4 days.

If you don’t think you will eat the leftovers within 4 days, date and freeze the meal right away.

3) Throw away food that has been left out for 2 hours or longer!

Remember...

CLEAN
SEPARATE
COOK
CHILL

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Food Safety Questions?
Call the USDA Meat & Poultry Hotline at 1-888-674-6854