



Craven County Health Department

Guidelines for Food Safety for Not-For-Profit Organizations

- Thoroughly wash hands before any food preparation or food handling activities
- Use disposable gloves after washing hands during food handling activities.
- Change gloves and wash hands between raw and ready-to-eat foods.



- Keep cold foods stored at 41 degrees Fahrenheit or less.
- Bake Sale: No cream filled items that require refrigeration.
- Thoroughly cook foods to at least 165 degrees Fahrenheit internal temperatures.
- Hold hot foods at 135 degrees Fahrenheit minimal or above until consumed.



- Thoroughly wash utensils, pots, pans, food containers and food contact surfaces before and after use. Use single service utensils and containers whenever possible.



- Use only commercially processed/canned food supplies and ingredients.
- Protect all food from contamination with covers, lids, wrap. Provide screened enclosures for outdoor food preparation/service.
- Avoid cross-contamination between raw and ready-to-eat foods.



Do Not Handle Foods If:

- You have a skin infection or infected wound on hands or arms.
- You have a respiratory illness
- You have an upset stomach or diarrhea
- You have “a cold or flu”
- You suspect that you have any communicable illness.