

COVID-19

#covid19longbeach
longbeach.gov/covid19

FOOD SAFETY GUIDELINES



$\geq 135^{\circ}\text{F}$
or $\leq 41^{\circ}\text{F}$

Perishable food must be held hot ($\geq 135^{\circ}\text{F}$) or cold ($\leq 41^{\circ}\text{F}$) or be disposed of.



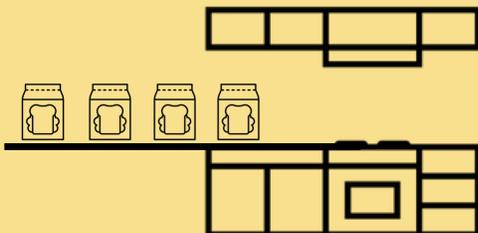
All food must be obtained from an approved source.



Store all food off the floor and away from overhead contamination.



When packing food, minimize barehand contact with food, food containers and bags.



Portion all food in a Health Department permitted kitchen.

Refer to the Long Beach Food Safety Manual for more information