FOOD SAFETY 101

GUIDE TO BUFFETS

Buffets are great for drawing a crowd, but when foods are left out for too long, it can be a dangerous breeding ground for bacteria. With **48 million cases of foodborne illness annually,**[1] you simply can't take risks. Follow these precautions to ensure your buffet stays fresh and safe.

SERVE FOOD HOT

Food needs to be served hot and steamy. Just "warmed up" isn't good enough.[3]

AVOID THE "DANGER ZONE"

Keep hot foods at or above 140° F and cold foods at or below 40° F.[3]

SEPARATE

Avoid cross-contamination by keeping cooked and raw foods separate.[3]

CLEAN

Wash hands, utensils and surfaces often.[2]

USE THERMOMETERS

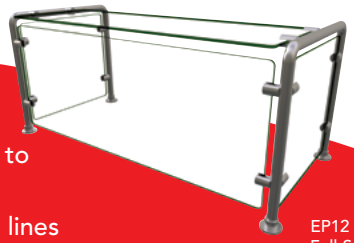
Check internal temperatures to ensure harmful bacteria are destroyed.[3]

WHEN IT DOUBT, THROW IT OUT

Discard food left at room temperature for more than 2 hours (or after 1 hour when the temperature is above 90° F).[3]

WHY HATCO SNEEZE GUARDS

When it comes to food safety, no one can afford to take risks. And when it comes to selecting the right buffet solutions, Hatco is the best choice. Hatco Flav-R-Shield® Sneeze Guards are stylish, have several patented features that are ideal for buffet lines and serving stations, and provides all the requirements to safeguard food items.



EP12 Flav-R-Shield® Full-Service Pass-Over Sneeze Guard

Talk to the experts at Hatco for more information on how to protect your business with the right buffet solutions.
Visit www.hatcocorp.com or call (414) 671-6350 or email support@hatcocorp.com.

1 U.S. Food & Drug Administration
2 USDA Food Safety Information, "Holiday or Party Buffets"
3 USDA, "7 Food Safety Steps for Successful Community Meals"