

Occasional Quantity Cooks Tool Kit Ideas

- Box(es) of gloves – to show them what to look for – latex free, sizes, universal size, food grade, etc.
- Color coded cutting boards – to highlight meat, vegetables, fruits, etc.
- Proper cooking temperature handouts, magnets, etc.
- Food Safety posters & and/or where to print them. See resources below!
- Gluten-free sites/information
- How to make a portable 3 compartment sink handout
- Hair ties, hairnets, beard nets
- Food thermometers – dial and digital
- Refrigerator/freezer thermometer
- Alcohol pads

Additional Resources

- www.FightBac.org
- www.BeFoodSafe.gov
- www.cdc.gov/foodsafety
- www.cdc.gov/handwashing
- www.foodallergy.org/education-awareness/community-resources/free-downloadable-posters-infographics
- www.fsis.usda.gov/safetempchart
- www.fsis.usda.gov/is_it_done_yet



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