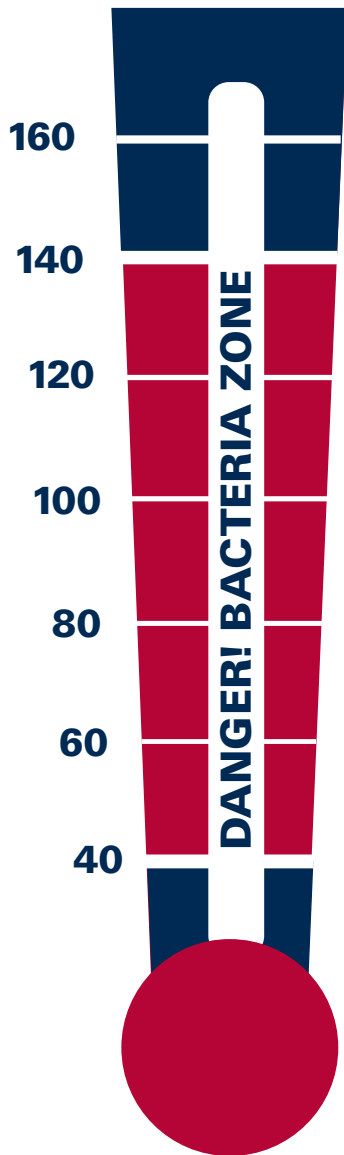


Safe Food Handling



Clean:

- Wash hands and surfaces often.
- Wash, rinse and sanitize all utensils and equipment before using.

Separate:

- Don't cross contaminate.

Cook:

- Cook food to proper temperature.

Chill:

- Refrigerate and freeze properly.

Grinnell Mutual Reinsurance Company cannot be held responsible or liable for damages, direct or indirect, which may arise, in part or in whole, from the use of this poster or from any representation or misrepresentation contained therein. Also, it cannot be assumed that all acceptable safety and health measures are listed on this poster.

Corporate Loss Control

Working for a safer tomorrow

For more information call 1-800-362-2041, or visit grinnellmutual.com.

