

Clean

Clean your hands, utensils, and surfaces before and after you cook your food.



Separate

Keep dairy foods away from raw meat, poultry and seafood.



KEEP DAIRY SAFE



Safe Storage of Dry Milk

Dry Milk	Location of Storage	Length of Storage
Unopened Box	Cool, dry place	Up to 18 months
Opened Box	Tightly covered in a cool, dry place	Up to 18 months
Dry Milk mixed with Water	Tightly covered in the refrigerator	3-5 days

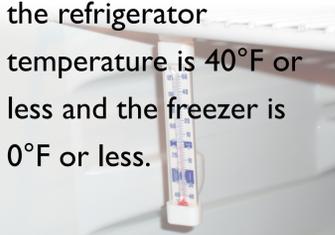
Cook

Cook food to a safe internal temperature; check for doneness with a food thermometer.



Chill

Refrigerate or freeze dairy foods or those made with dairy products within two hours. Make sure that the refrigerator temperature is 40°F or less and the freezer is 0°F or less.



Know the Safety Rules

Keep Dairy Safe from Store to Home

- Buy dairy foods with the furthest sell-by, use-by, or expiration date.
- When shopping, pick up refrigerated items last.
- Go straight home with groceries and immediately put them away.
- Keep the cold food in the passenger part of the car.
- If it takes longer than 30 minutes to get foods home, put them in a cooler.



Store Milk Safely

Location: Store milk in the back where it is colder, not in the door.

Sell-by Dates: Dates on the milk cartons are “sell by” dates, the last day the carton should be sold. Depending on how the milk is stored, you may be able to drink the milk for several days after the “sell by” date.



Milk. A part of everything that's good.

