

# KEEP DAIRY SAFE



# 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.



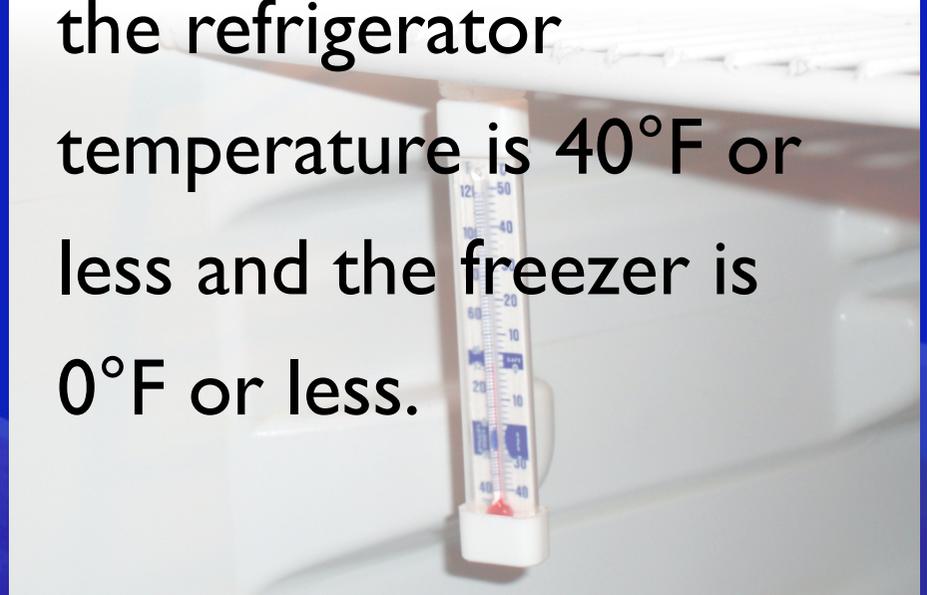
# Cook

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.





The background of the image is a solid blue color. In the center, there is a large, semi-transparent illustration of an ice cream cone with a single scoop of vanilla ice cream. To the left of the cone, the top corner of a glass of milk is visible. To the right of the cone, there is a large, semi-transparent illustration of a hand holding a handful of ice cream. The text "Know the Safety Rules" is written across the center in a bold, white, sans-serif font with a slight drop shadow.

**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.



# Safe Storage of Dry Milk

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

# 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.®

