



Holiday Season Food Safety Tips

- 01 Purchase all foods from safe sources this holiday season.
- 02 Inspect foods for safe temperature, colour, odour, texture and packaging.
- 03 Arrange for foods to be delivered at times when they can be inspected.
- 04 Foods should be immediately placed in cold storage (refrigerators and freezers) after purchase.
- 05 Place dry foods in clean pantry/cupboards, follow the first-in-first-out rule and pay attention to expiration dates.
- 06 Discard foods that have expired.

