



contact there is with the foods, the greater the risk that foods can become contaminated. When left in the temperature danger zone, bacteria can start to multiply or produce toxins that may cause problems.

Rule 9. Cut down on contact with food, and thus on chances for contamination to occur, by providing guests with serving utensils on the buffet. These may include serving forks or spoons, ladles, fringed toothpicks, etc.

Rule 10. If you have doubts about the safety of a food, it is best to discard it. BE SURE, BE SAFE. DO NOT BE A PARTY POOPER.

Reviewed 2019 Address