

KEEP YOUR BAKED POTATO SAFE TO EAT!

**SERVE OR STORE
POTATOES
IMMEDIATELY
AFTER BAKING**



**REMOVE FOIL FROM
POTATOES BEFORE
STORING THEM
IN THE FRIDGE**



**DON'T LEAVE
POTATOES AT ROOM
TEMPERATURE FOR
MORE THAN 4 HOURS**



**IF YOU PUT FOIL-
WRAPPED
POTATOES IN THE
FRIDGE, BOTULISM
BACTERIA CAN GROW**

