



# Summer Food Safety

## **Cooking on the Grill:**

- Use separate cutting boards and utensils for raw and ready to eat items
- Keep perishable food cold until time to cook.
- Thaw meat and poultry completely before grilling
- Remove from the cooler only the amount of raw meat, fish or poultry that will fit on the grill at one time
- Do not re-use marinade while cooking or on cooked meat
- Use a meat thermometer to make sure meats are cooked thoroughly
- Always use a fresh clean plate and tongs for cooked meat.
- Do not put cooked meat back onto plate that had raw meat on it

## **Transporting food:**

- Keep hot food hot and keep cold food cold
- Pack and store temperature sensitive food in a well-insulated cooler with plenty of ice or icepacks to keep temperature below 40° F.
- Always keep raw foods separate from already prepared foods using sealed plastic bags or containers
- When you drive, keep your coolers in the back seat of your air-conditioned car instead of in a hot trunk or truck bed
- Always keep your cooler closed tight

## **Serving food outdoors:**

- Perishable food should never sit out for more than 2 hours ~ no more than 1 hour in weather over 90 degrees
- Serve cold food in small portions leaving the remainder in the cooler or refrigerator
- Keep cooler in shaded area
- Do not place perishable food where it can touch nonperishable food.
- Use separate utensils for all food to avoid cross contamination