

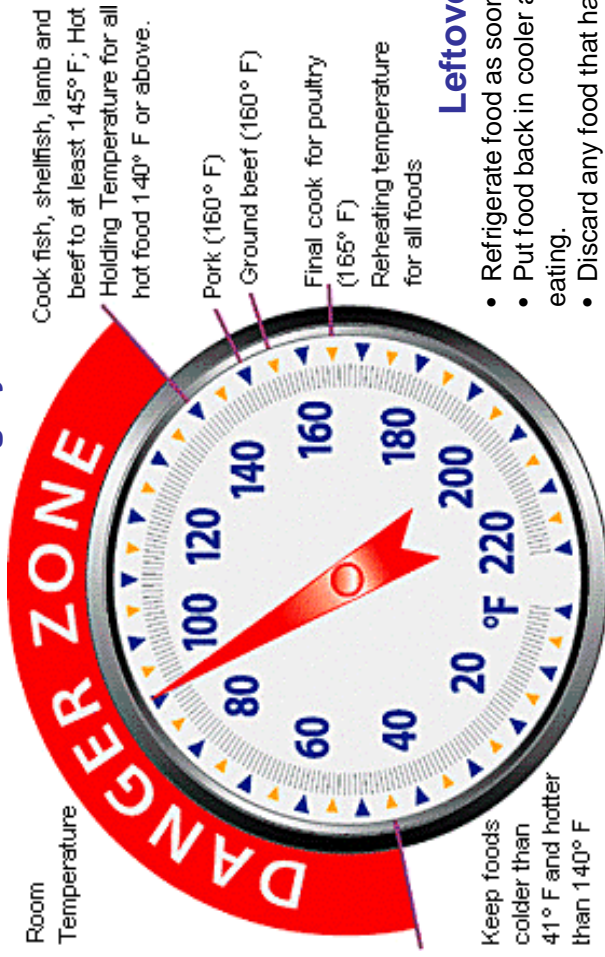
Picnic Food Safety Tips

Keep Everything Clean

- Have EVERYONE WASH THEIR HANDS THOROUGHLY before cooking, after touching raw meat, before getting their food, and especially after using the bathroom.
- Consider using moist disposable towelettes for cleaning your hands if running water, soap and paper towels are unavailable.
- Keep all utensils and platters clean when preparing food.
- Use clean plates for getting “second helpings” on food.



Cook food thoroughly!



Use your thermometer!

Leftovers

- Refrigerate food as soon as possible.
- Put food back in cooler as soon as you are finished eating.
- Discard any food that has been out of the refrigerator for more than 2 hours, 1 hour if hotter than 90° F.
- Check temperatures of cold food and if above 41° F – Then discard! Reheat leftovers to at least 165° F if food has stayed at 41° F or below.
- Hot foods must stay at 140° F or higher.

Don't cross-contaminate

- Store pre-cut vegetables or other ready-to-eat foods in Ziploc bags under ice – use a separate cooler for ready to eat foods.
- Raw meat and poultry should be stored in Ziploc bags in their own cooler, also under ice.
- Keep ice for beverages in a different cooler or container.
- Recommend bringing two cutting boards, one for raw meats and one for ready-to-eat foods like watermelons.
- Use a CLEAN PLATE for cooked meat or poultry and ready to eat foods.
- Do not use left-over marinade for “extra flavoring” on cooked meats or foods.

Whether you're grilling or going on a trip, remember these tips to keep your food safe and you and your guests out of the emergency room.

