

# Stay Food Safe During Cookouts

Wash grill according to manufacturer's instructions.

## WASH

Wash hands thoroughly with warm, soapy water before, during and after food preparation.

Wash all utensils and cutting boards after use.

\*Pack moist towelettes or hand sanitizer for those moments when soap and water are not readily available.\*

## Keep SEPARATE... From

**Cooked and ready-to-eat foods**

**Raw meat and poultry**

Have a **clean platter and utensils** ready at grill-side for serving.

Don't let perishables sit out for longer than **two hours**, or **one hour** if the outdoor temperature is above **90° F**.

Make sure perishable foods stay below **40°F**.

## REFRIGERATE

Transport food in the passenger part of the car, **not in the trunk.**

**40°F**

## COOK

Always use a food thermometer to cook to a safe temperature

- Hot Dog: 165°F
- Chicken: 165°F
- Hamburger: 160°F
- Bratwurst: 160-165°F
- Fin Fish: 145°F
- Pork: 145°F
- Steak: 145°F

### Are you packed for the cookout?

These non-food items are indispensable for a "safe barbecue."

- ICE
- Use separate coolers for different food items
- Moist Towelettes
- Trash Bags
- Hand Sanitizer
- Paper Towels
- SOAP
- Bring extra plates and utensils
- Food Thermometer

ICE: Beverages, Raw meats, poultry & seafood, Cooked food and raw produce