



Food Safety: Serving Foods Safely While Outdoors

Basic Tips:

1. Clean: Clean surfaces, utensils using soap and water. Bring moist towels.
2. When outdoors, make sure to use separate plates and utensils for raw and cooked meat and ready to eat foods.
3. Cook: Use a food thermometer.
4. Chill: Make sure to keep raw and prepared foods cold if not consuming right away.

- Keep hot food hot.
- Keep cold food cold.

Tips to Remember:

- Use insulated bags with ice or ice packs.
- Keep cooler out of direct sun.
- Avoid opening cooler repeatedly.
- Use separate cutting boards and utensils for raw and ready to eat foods.
- Don't reuse platters and utensils.
- Use food thermometers.
- Do not mix raw meats when cooking.
- Rinse and clean produce.
- Perishable food should not be left out more than 2 hours.



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