# BBQ & FOOD SAFETY GUIDELINES

## Thaw Safely

Completely thaw meat and poultry before grilling so it cooks more evenly. Use the refrigerator for slow, safe thawing or thaw sealed packages in cold, running water. Do not thaw at room temperature.

## Transporting

When carrying food to another location, keep it cold to minimize bacterial growth. or below. Pack food right from the refrigerator into the cooler immediately before leaving home.

## Keep Cold Food Cold

Keep meat refrigerated until ready to use. Only take out the meat that will immediately be placed on the grill. Don't take ready to eat foods out until you need them. Cold foods should be less than 40 degrees.

## Keep Everything Clean

Be sure there are plenty of clean utensils and platters. To prevent food borne illness, don't use the same platter and utensils for raw and cooked meat. Harmful bacteria present in raw meat their juices can contaminate safely cooked food.

## Wash Your Hands

Wash your hands properly between touching raw and cooked food. You should be wearing gloves when touching ready to eat food.

## Cook Thoroughly

Cook food to a safe minimum internal temperature to destroy harmful bacteria. Meat cooked on a grill often browns very fast on the outside. Use a food thermometer to be sure the food has reached a safe minimum internal temperature of 160 degrees.

## Keep Hot Food Hot

After cooking meat on the grill, keep it and hot dishes hot until served- at 140 degrees or warmer.

## Serving the Food

When taking food off the grill, use a clean platter. Don't put cooked food on the same platter that held raw meat. Wear gloves to serve ready to eat food. Wash your hands properly after touching anything dirty or raw product.

## Leftovers

Refrigerate any leftovers promptly in shallow containers. Discard any food left out more than 2 hours (1 hour if temperatures are above 90° F). If you have any doubts, throw it out.

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