

KEEP FOOD SAFE IN WARM WEATHER

"Let's cook out!" "Grab the picnic basket!" Sound familiar?

Here are some tips for keeping your food safe in the warm weather.

- Wash your hands using soap and water. Wash before cooking, before eating, after using the bathroom, after changing a diaper and after petting or playing with a pet.
- Pack water, disposable wipes, hand sanitizer and paper towels for washing and cleaning.
- Clean the surfaces where you will be preparing and cooking your food.
- Marinate meats, poultry or fish in the refrigerator. Don't re-use the marinade.
- Separate raw food from cooked food.
- Wrap raw meats tightly to prevent their juices from coming in contact with other foods.
- Do not use utensils or dishes for both raw food and cooked food.
- Make certain that food is cooked thoroughly. Use a meat thermometer to be sure.
- Refrigerate and freeze food quickly.
- Keep hot food hot.
 - To help keep foods hot, place grilled foods to the side of the grill until you are ready to serve.
- Keep cold food cold.
 - Pack cold foods in a cooler with plenty of ice or freezer packs.
 - Keep foods in the cooler at 40° or colder.
 - Pack the cooler just prior to leaving home.
 - Transport the cooler in the coolest part of the car.
 - Store the cooler in the shade.
 - Consider separate coolers, one for beverages and one for food.
 - Replace ice as it melts.
- Don't leave food out for more than 1 hour in the warm weather and never leave food out for more than 2 hours.



If you don't have a cooler, good choices are fruits, vegetables, hard cheeses, canned or dried meats, dry cereal, bread, peanut butter or crackers.

Enjoy the warm weather and remember....When in doubt, throw it out.