

5 Food Safety Necessities for Every Summer Picnic

The ultimate list of items you don't want to forget!



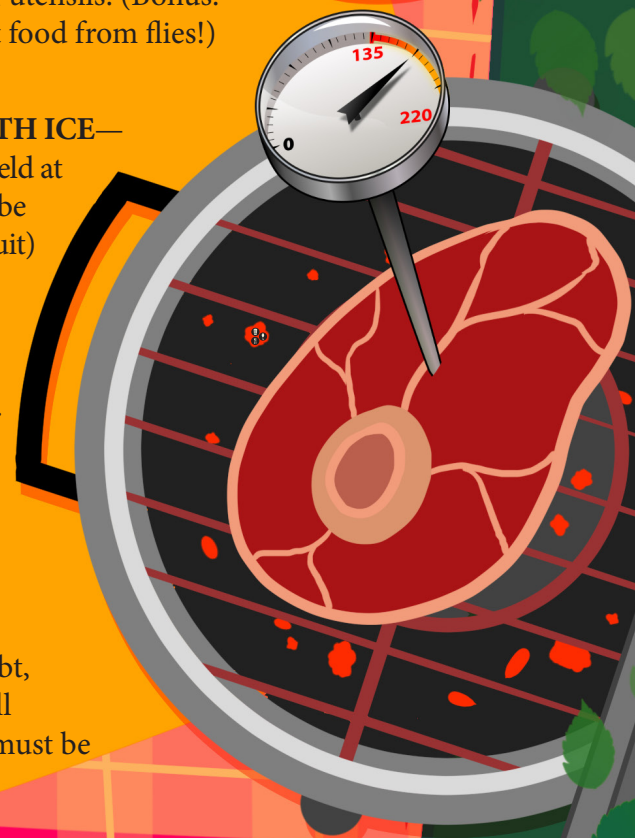
1. SOAP OR HAND SANITIZER—Don't get caught germly handed! Wash with soap and water before handling food and after handling raw meats. If soap and water are unavailable, use an alcohol-based hand sanitizer.



2. MULTIPLE DISHES & UTENSILS—The more, the merrier! After putting raw meats on the grill, switch to clean plates & utensils. (Bonus: use plates as coverings to protect food from flies!)



3. INSULATED COOLER WITH ICE—Ice, ice baby! Cold foods should be held at 41° or colder. Separate coolers should be used to store ready-to-eat foods (like fruit) away from raw meats.



4. FOOD THERMOMETER—Getting warmer! Use a food thermometer to check the internal temperature of food. Some important temperatures to remember: Cook steak 145°; hamburger to 155°; and chicken to 165°.

5. GARBAGE BAGS—When in doubt, throw it out! After 4 hours, all uneaten, perishable food must be discarded.

