

SAFETY CLIP

# Keep your FAMILY SAFE from food poisoning



- Carry your picnic foods in an insulated cooler.
- Fill cooler with ice or frozen gel packs.
- Avoid opening repeatedly, so food stays colder longer.

No more than **two hours** and when it's over 90°, one hour is the limit.

**PERISHABLE FOOD SHOULD NOT sit out!**

- Perishable foods are meat, poultry, fish, milk, eggs and many raw fruits and vegetables.
- All cooked foods are considered perishable. To store these foods, they need to be held at refrigerator or freezer temperatures.

## When COOKING on the grill

### ALWAYS



Use separate cutting boards and utensils for raw meat and ready-to-eat items like vegetables or bread.



Use a food thermometer to make sure meat and poultry are cooked thoroughly.



Use a fresh, clean plate for serving cooked foods.

