Food Safety Tips

Buying and storing
- Put raw, juicy meats and poultry in separate plastic bags so drippings do not contaminate other foods.
- Transport perishable foods inside an air-conditioned car instead of the trunk to maintain their freshness.
- If the ride home is longer than 30 minutes, pack perishables in a cooler with ice.
- For maximum food safety, keep freezer AT zero degrees and refrigerator temperature AT 40 degrees.

Prepping and cooking
- Make sure all utensils and cutting areas are clean before and after food preparation.
- Wash hands before and after handling raw meats, poultry, or fish to avoid transferring germs.
- Use separate cutting boards for vegetables and meats.
- Keep raw meat, poultry, fish and their juices away from other foods.

Serving and storing
- Use cold ingredients when preparing foods to be served cold.
- Store all cold foods AT 40 degrees or lower.
- Keep all hot foods AT 140 degrees or higher.
- If leftovers won’t be consumed within three days after cooking, freeze them immediately in sealed containers.
- Reheat any leftover hot foods to 140 degrees or higher before serving.

For safe consumption, cook the following meats TO these temperatures:
- Ground meats: 160 degrees
- Ground poultry: 165 degrees
- Beef, veal, lamb steaks, roasts and pork chops: 145 degrees
- Pork: 160 degrees
- Poultry breasts: 170 degrees
- Whole poultry and thighs: 180 degrees