

# Summer Outdoor Food Safety



## WASH:

Hands, utensils and surfaces with soap and water. Use hand sanitizer at picnics.



**RINSE:** Produce

## SEPARATE

plates, utensils, cutting

boards for:



Produce



Cooked meat and poultry



Raw meat & poultry

## Picnic Quick Tips

## KEEP IT COOL ...



Chill raw and prepared foods promptly in a cooler, or place over/under ice to keep cool.

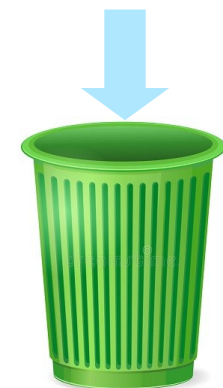
## ...OR KEEP IT HOT

Keep hot foods in crock-pots or serve small amounts more frequently.



## WHEN IN DOUBT...

Avoid eating food that's been left out for longer than 1 hour, especially if it's warmed to room temperature (> 75F).



... **TOSS IT OUT!**