4 Steps to Safe Summer Food

**Keep Cold Foods Cold**

- Store a thermometer in the fridge to be sure it is at 40°F or less
- In the cooler, surround food (on the top and sides) with ice
- Don’t leave food at room temperature - after 2 hours, it may no longer be safe to eat

**Keep Hot Foods Hot**

- Check meat cooking temperatures with a probe thermometer
  - Chicken: 165°F
  - Hamburger, sausage, and other ground meats: 155°F
  - Fish, lamb, pork, steak: 145°F
Keep Foods Separate

Prevent cross-contamination

✓ Keep raw meats, chicken, and fish below and separate from all other foods in your shopping cart, cooler, refrigerator, and grill.

✓ Don’t re-use marinades used for raw meats, poultry, or fish - these may have been contaminated. Use fresh marinades and sauces for cooked foods.

✓ Use clean plates and containers for cooked foods. Don’t re-use plates that may have been used for raw meat, poultry, or fish.

✓ Clean all surfaces used for raw meat, chicken, or fish with hot soapy water. Then sanitize with a solution of 2 teaspoons of bleach per gallon of water.

✓ Wash hands thoroughly after handling raw meats, poultry, or fish.

Wash Produce

After produce is cut, store it in a fridge or pack it in ice. This includes:

- Melons
- Lettuce (including prepackaged)
- Tomatoes
- ALL other produce

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