

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



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