

FOUR STEPS TO FOOD SAFETY



1

CLEAN: When preparing party food, wash hands and surfaces often



Food poisoning sickens 1 in 6 people annually, and the big game is a big time for food.

Make food safety a big priority on game day.

2

SEPARATE: Use separate plates for raw and cooked food when grilling



3

COOK: Cook food to the right temperature

165

°F

4

CHILL: Don't leave food at room temperature for longer than two hours

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