



## For a Safe Cookout

## Food Handling Guidelines

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Safe and careful handling of raw meat and poultry is critical to prevent harmful bacteria from multiplying and contaminating other foods. It is extremely important that proper temperatures are reached during cooking to destroy harmful bacteria. Here's what you should do to make sure the food you cook and serve at your cookout is both delicious **and safe**.

### WASH HANDS THOROUGHLY

- Wash hands with warm water and soap for at least 20 seconds **before and after handling raw meat and poultry**. Gloves are to be worn after washing your hands.

### PREVENT CROSS-CONTAMINATION

- Use only clean, **sanitized** food containers, cutting boards and utensils.
- Never use the same utensils or food containers for handling raw meat and poultry and also for handling ready-to-eat foods (i.e., hamburger buns, cooked foods.)
- **Sanitize** utensils before going to the next product.
- Use **separate** cutting boards for raw foods and ready to eat foods. (i.e., red cutting board for raw meat, green cutting board for vegetables, and white cutting board for ready- to- eat foods.)
- **Never** touch raw foods and **Then** ready-to-eat with **the same utensil**.
- **Never** touch ready-to-eat foods with your bare hands. Use utensils or disposable gloves.

### COOK FOODS THOROUGHLY

- Keep burgers and chicken (and all other perishable foods) on ice until ready to cook. Temp should be at 40 degrees or less.
- Cook **burgers to 155 degrees F/68 degrees C (or until juices run clear and are no longer pink)**. To check temperature, insert the thermometer probe for 15 seconds in the center of the burger, at a 45 degree angle. Make sure that the thermometer is clean and **sanitized**.
- Cook **poultry to 165 degree F/74 degree C**. Place the thermometer in the thickest part of the meat for 15 seconds.
- Keep cooked burgers and chicken at minimum temperature of 140 degrees F/60 degrees C or above. Eat within two hours.

### MONEY HANDLING

- Always wash your hands after handling money and before handling food.

Your food service department will provide you with food that has been prepared and stored safely according to our HACCP (Hazard Analysis Critical Control Points) procedures. We will make sure that you have an adequate supply of clean, sanitized food containers and utensils. If requested, we will provide a thermometer for checking the internal temperature of the meat and poultry during cooking and disposable gloves for handling ready-to-eat foods.

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Customer's Signature

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Date