



“Picnic Food Safety”

Just the “Food Facts”

To keep you safe.



How Safe is Your Picnic?



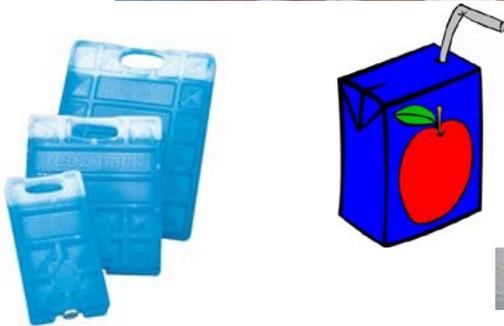
Barbecue Season Has Arrived!

- Picnics and barbecues offer many hours of outdoor fun with family and friends. But warm weather events also present increased opportunities for foodborne illness, also known as “food poisoning.”
- Let’s learn more about the simple food safety guidelines that will protect you, your family and friends from food poisoning.

Packing the Cooler

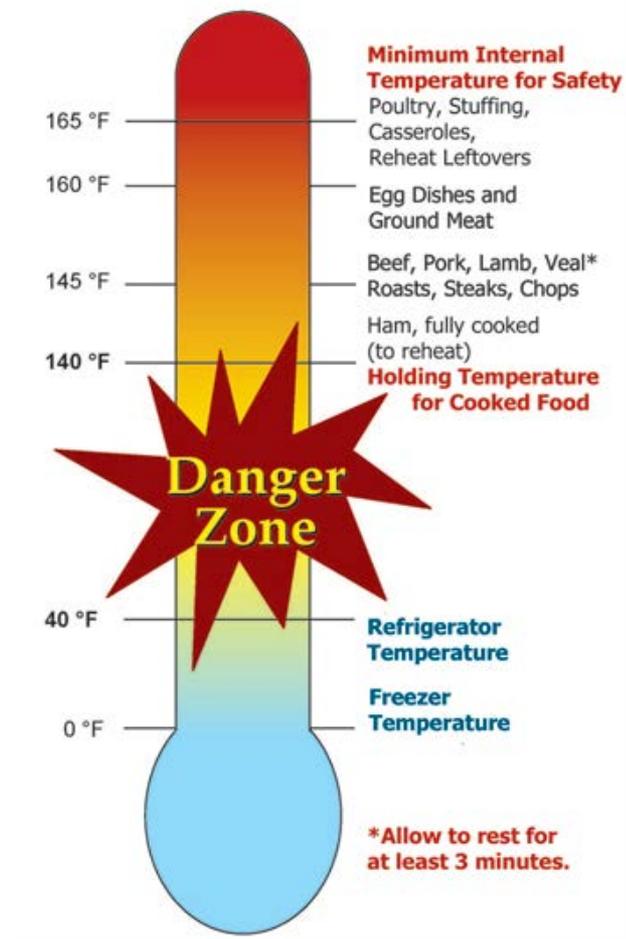


- Keep cold food cold. 40°F or below.
- Always use ice or gel packs to keep your food items safe.
- Don't cross contaminate! Store raw meats at the bottom and ready to eat food on top.
- It's safe to freeze your meat and poultry, they will stay colder longer in the cooler.
- Use a separate cooler for beverages.
- Place cooler in a shady spot.



Grilling Safety

- Always cook to safe minimum internal temperatures.
- Keep food out of the “Danger Zone.”
- Marinate meats safely in the refrigerator.
- Do not use leftover marinade as a sauce, unless it is brought to a full boil first.
- Never reuse the same platter or utensils that previously held raw meat, poultry, or seafood, unless it is washed first.
- Never partially cook food unless it can go directly to the grill.
- Always use a thermometer!



Did You Know?

- Perishable food can stay out of refrigeration for only 2 hours, and 1 hour if the outdoor temperature is above 90°F.
- You can make your own cleaning solution for sanitizing washable surfaces and utensils. Mix together 1 tablespoon of chlorine bleach to 1 gallon of water. Spray on surfaces and utensils, rinse thoroughly and air or pat dry with clean paper towels.
- Moist disposable wipes can be used to clean your hands if soap and water are not available.
- Using 2 different colored cutting boards can help prevent cross-contamination. Use one for meat, poultry and fish, the other for “ready to eat” food.
- Foodborne illness is a serious public health threat in the U.S. CDC estimates that approximately 1 in 6 Americans (48 million people) suffer from foodborne illness each year, resulting in roughly 128,000 hospitalizations and 3,000 deaths.



Have a Safe Picnic Season! Questions?



Contact Us

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