Make Food Safety Part of Your Picnic Planning

- Financially—relatively low-cost fun
- Physically—include play at your gathering
- Emotionally—good for your mood
- Spiritually—provides ecotherapy
- Socially—time with friends and family

Tips

- Bring hand sanitizer
- If running water is not available, wash fruits and vegetables at home first
- Cook food to proper temperatures
  - Beef: 160°F
  - Poultry: 165°F
- Don’t leave food outside in hot weather (90°F or above) for more than one hour
- Pack ice for beverages in separate sealed bag—don’t use same ice for beverages that was used to keep food cold
- Never partially grill meat or poultry to finish cooking later

Adapted from articles at eatright.org
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