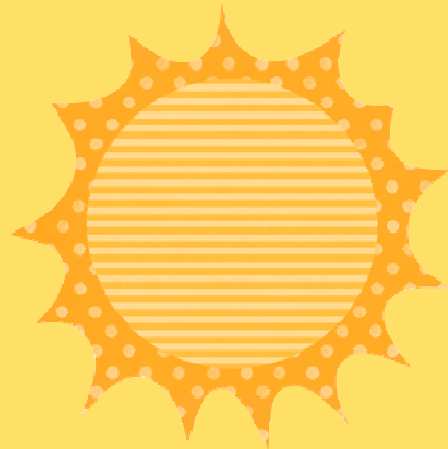


Food Safety: Grilling Guidelines and Serving Tips



The warm-weather months are a time when many of us enjoy picnics and barbeques with friends and family. Grilling and picnicking often go hand-in-hand. And just as with cooking indoors, there are important guidelines that should be followed to ensure that your grilled food reaches the table safely.

Safe Grilling Tips:

- **Marinate safely.** Marinate foods in the refrigerator - *never* on the kitchen counter or outdoors. In addition, if you plan to use some of the marinade as a sauce on the cooked food, *reserve a portion separately* before adding the raw meat, poultry, or seafood. Don't reuse marinade.
- **Cook immediately after "partial cooking."** If you partially cook food to reduce grilling time, do so *immediately before* the food goes on the hot grill.
- **Cook food thoroughly.** When it's time to cook the food, have your food thermometer ready. Always use it to be sure your food is cooked thoroughly.
- **Keep "ready" food hot.** Grilled food can be kept hot until served by moving it to the side of the grill rack, just away from the coals. This keeps it hot but prevents overcooking.
- **Don't reuse platters or utensils.** Using the same platter or utensils that previously held raw meat, poultry, or seafood allows bacteria from the raw food's juices to spread to the cooked food. Instead, have a clean platter and utensils ready at grill-side to serve your food.

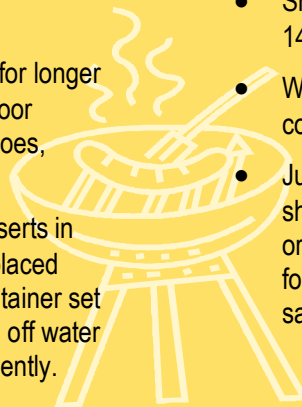
Serving Picnic Food: Keep it **COLD** / **HOT**

COLD FOOD

- Keep in a cooler at 40° F or below until serving time.
- Once served, it should not sit out for longer than 2 hours, or 1 hour if the outdoor temperature is above 90° F. If it does, discard it.
- Foods like chicken salad and desserts in individual serving dishes can be placed directly on ice, or in a shallow container set in a deep pan filled with ice. Drain off water as ice melts and replace ice frequently.

HOT FOOD

- Should be kept hot, at or above 140° F.
- Wrap well and place in an insulated container until serving.
- Just as with cold food - these foods should not sit out for more than 2 hours, or 1 hour in temperatures above 90° F. If food is left out longer, throw it away to be safe.



source: www.cfsan.fda.gov