

Food Poisoning Prevention Tips

Four Basic Principles

1. **CLEAN** - Wash hands and surfaces often.
2. **SEPARATE** - Don't cross-contaminate!
3. **COOK** - Cook to proper temperature.
4. **CHILL** - Refrigerate promptly.

Suggestions for Preparing and Serving Food Inside or Outside the Home

Mind the Temperature

- Keep cold foods cold. Bring a cooler with plenty of ice or freezer packs to the event.
- Keep hot foods hot.
- Separate hot foods from cold foods.

Follow the Two Hour Rule

- Serve cooked food within **two hours of preparation**. Don't let food sit for more than two hours on the table (exceptions are cookies, chips or cracker-type foods).

Divide and Conquer

- Separate cooked meats from uncooked meats.
- Do not use the same plates, cutting boards or utensils to prepare the meats that you do to serve them once they are cooked.
- Do not use the same plates or utensils to prepare raw meats and other types of food.