5 Tips for Summer Food Safety

#1 Wash Your Hands. You need to be sure to scrub your hands with warm water and soap before cooking and eating. After handling meat or other raw products make sure to wash your hands before handling any other products to avoid cross-contamination.

#2 Keep Raw Food Away From Cooked Food. Keep raw meat separate from vegetables and other prepared foods during transport. Ice that is intended to be used with drinks should be kept in a sealed storage container, not in the cooler with raw meat.

#3 Keep Your Cooler Cold. As a rule of thumb, at least one quarter of the space in your cooler should be dedicated to ice. The cooler should always have a thermometer with it, for a cooler to be safe the food inside needs to stay below 40°F.

#4 Get It Hot. Beef burgers should be cooked to an internal temperature of 160°F and chicken should be cooked to 165°F. Make sure you use a meat thermometer to measure temperature!

#5 Stay Out of the Danger Zone! The DANGER ZONE of food temperatures is between 40°F and 140°F. Keep foods colder than 40°F or warmer than 140°F. Serve cooked foods when they are still warm, and get leftovers put away on ice.

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