

## FOOD/PANTRY OUTDOOR FOOD SAFETY CHECKLIST

- Drink canned and bottled drinks with a straw or keep covered at all times to prevent swallowing a bee or other insect that may have entered the container
- Keep cold foods in a cooler with ice or frozen packs and refill with ice as needed
- Take two coolers; one for drinks and one for food
- Keep a cooler in the shade
- Wash your hands before preparing or cooking food
- Wash plates and utensils that have held raw meat, seafood or poultry before using them for cooked food
- Don't reuse marinades on cooked food
- Use thermometers to check the inside temperature of foods you are cooking
- Don't leave food sitting out for more than 1 to 2 hours depending on the outdoor temperature (general rule of thumb is 1 hour if 90 degrees F. or above)
- Discard any foods that have been outside for longer than 1 to 2 hours depending on the outdoor temperature
- Keep food cold by nesting bowls in containers of ice
- Keep food covered while it's sitting out
- Take water with you for cleaning and preparation if you are going to be in an area with questionable water quality
- Keep raw foods away from cooked foods
- Clean and sanitize food contact surfaces
- Pack clean, soapy sponges, cloths and wet towelettes for cleaning surfaces and hands
- Cool leftovers immediately and quickly
  
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