

# Don't Fumble on Food Safety!

## Safety Tips for a Winning Game Day



### Party Play-by-Play



#### Knock BAC Out Cold!

Foods in your game day spread can be kept cold by placing food dishes in larger bowls of ice.

For party trays purchased at the supermarket, remove lid and fill lid with ice. Put the tray on top.

#### Keep Hot Foods Hot!

Use chafing dishes, crock pots, and warming trays to keep game day foods at 140°F or warmer.



#### Platter Play

Rather than serving foods from one larger platter, arrange food on several small platters. Refrigerate platters of food until it is time to serve, and for food safety, discard room temperature perishable food after two hours.



#### Follow the 2-Hour Rule

Toss out perishable leftovers within two hours if they have been at room temperature. Perishable leftovers include cold cuts, cut vegetables, and dips.

### Tailgating Champions

#### Cooler Check

Keep cold perishable foods in an insulated cooler with several inches of ice, frozen gel packs, or another cold source.

Keep drinks in a separate cooler from foods. The beverage cooler will be opened more frequently while the food cooler stays cold.

#### Grill Master

Grill foods to a safe internal temperature as measured with a food thermometer.

Prevent cross-contamination by using clean utensils and platters for cooked food. Never put cooked food on the same plate that held raw meat, poultry, seafood, or eggs.

#### A Clean Victory

Wash your hands with warm water and soap for at least 20 seconds before and after handling food.

Prepare a tailgate handwashing station by bringing water, soap, and paper towels.

If soap and water are not available, use an alcohol-based hand sanitizer that contains at least 60% alcohol.

Clean your tailgating food contact surfaces with water and soap or with disinfecting spray or wipes.



The Partnership for Food Safety Education is a non-profit organization and creator and steward of the Fight BAC!® consumer education program.

[www.fightbac.org](http://www.fightbac.org)

