



COLORADO
FARM TO TABLE
FOOD SAFETY



Game Day Food Safety

Ensure a safe, tasty, and winning combination when gathering with friends and family



CLEAN

Avoid False Starts: Plan Ahead

Chips, wings, guacamole, chili – sounds like a good time, right? It should and can be if you take the necessary steps to prepare, store and serve food safely. Here are some tips to ensure everyone enjoys the big game and all the good food that goes with it!



SEPARATE

Personal Foul: Illegal Use of Hands

Protect yourself and guests from illegal use of hands. A good host needs to be mindful of potential handoffs that could spell disaster for any party. Wash your hands before and after preparing foods—with warm soapy water for at least 20 seconds. Keep your guests' hands from spreading germs, too, by providing utensils such as spoons or tongs to keep hands out of serving bowls.



COOK

Personal Foul: Off-sides

Even after you've washed your hands and cleaned surfaces thoroughly, raw meat, poultry, seafood, and eggs can still spread illness-causing bacteria to ready-to-eat foods—unless you keep them separated. When preparing foods for game day be sure to use separate cutting boards, utensils and plates for raw and cooked foods.




CHILL

Temperature Timeout:

Keep Hot Foods Hot and Cold Foods Cold

Nest serving containers of cold foods—like dips and veggie platters—in bowls of ice, to keep them chilled (40° F or below) while serving. Use hot plates or slow-cookers to keep hot foods (140° F or above). Store leftovers promptly and discard perishable foods remaining after 2 hours at room temperature.

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Information adapted from www.foodsafety.gov

Images from USDA Food Safe Families campaign