



Don't Let Safe Food Handling Take a Holiday

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The holidays are a time for celebrating with friends and family. During this busy season it is important to take precautions to keep food safe.

Shop

- Always obtain food from reputable sources. Don't buy food from vendors selling from their cars or shopping carts. A legitimate vendor will have a health permit that they can show you.

Clean

- Always wash your hands with hot, soapy water. It is especially important to wash after handling raw meat and using the restroom.
- Don't re-use utensils and platters that have been used for raw meat.

Separate

- Don't prepare raw meat and produce or ready-to-eat foods at the same time. Juices from raw meat can contaminate these items with bacteria and cause foodborne illness.
- Clean and sanitize work surfaces and utensils after handling raw meat.

Cook

- Properly defrost meat in a refrigerator, not at room temperature. Plan ahead.
- Cook foods thoroughly to safe temperatures. The State law recommends the following cooking temperatures:

Poultry	165°F (juices clear; take temperature at stuffing or thickest portion)
Ground meat	157°F (juices clear, meat firm and brown)
Eggs	145°F (whites and yolks firm, not runny)
Pork (raw)	155°F (meat firm, not mushy; juices clear, not pink)

- Reheat foods to 165°F so they are hot and steaming.

Serve

- Keep hot foods in warmers or chafing dishes to keep them hot.
- Keep cold foods stored in a bowl of ice while serving.



Leftovers

- Don't let perishable foods sit at room temperature for more than two hours.
- Refrigerate leftovers promptly in small portions to allow for quick chilling.