



# BARBECUE FOOD SAFETY

## When Grilling this Summer

*Make Sure that You're Using the  
Right Tools and Practices to...*

***Keep Foods Safe!***



- ★ **Use separate plates for raw and cooked**
- ★ **Wash your hands after handling raw meat**
- ★ **Thaw and marinate in the refrigerator**
- ★ **Don't reuse marinade**
- ★ **Use a thermometer to cook to proper internal temperatures  
(Ground beef 155°F, ground meats 165°F)**
- ★ **Keep *cold* food @ 41°F or ↓  
Hold *hot* food @140°F or ↑**
- ★ **Refrigerate leftovers promptly**
- ★ **Discard food left out more than 2 hours**