

QUICK FACTS: OUTDOOR BBQ FOOD SAFETY

(begins long before you put food on the grill)

Before:

Prevent Cross-Contamination: Keep juices from dripping on produce and other groceries. Wrap meats & poultry in plastic bags and keep them separate from other food items in the cart.

Keep Cool: Meat, poultry, and other perishables should be the last items in your grocery cart and the first items in your fridge or freezer. Freeze ground meats and ground poultry that won't be used in 1-2 days. Freeze other whole meats and poultry products within 4-5 days.

***Never** defrost meat or poultry at room temperature.

Bring a Cooler with Ice: Avoid the temperature "danger zone" between 40° F-140° F (where bacteria quickly grows to harmful levels) by transporting raw meats and poultry home from the store on hot days.

During:

Make 2 Batches of Sauce: One for marinade (raw meat). Always marinate foods in the fridge. The 2nd batch is for basting (cooked meat). Set a portion aside ahead of time to use only on food that has been fully cooked.

For Transport: Use separate coolers for raw uncooked items and different coolers for drinks and other prepared items.

Pre-Cooking: It is safe to partially cook food in an oven, or microwave before barbecuing **ONLY IF** it will immediately be placed on a preheated grill after being partially cooked.

Grilling Meat to a Safe Internal Temperature: Don't guess – use a meat thermometer! Check the temperature at the thickest part of the meat. Sanitize the point between readings.

- Burgers/ground meat (except poultry) to 160° F (72° C)
- Chicken and Poultry (including ground, like turkey burgers) to 165° F (74° C)
- Whole cuts of meat including pork to 145° F (63° C), with a 3 minute rest time before serving
- Fish and Shellfish to 145° F (63° C)

*If taps with warm running water are not available for hand washing, be sure to bring hand sanitizer.

Raw and Cooked: Use separate utensils and dishes for raw and cooked food. **Do Not** serve cooked food on platters that were used to transport raw food to the grill unless they have been washed thoroughly with soap and hot water. The same is true for spatulas and utensils.

After:

Eating Outside

When the temperature is 90° F (or higher), perishable foods not eaten within 1 hour should be thrown away. On other days, perishable foods not eaten within 2 hours should be tossed out.

Cool & Chill

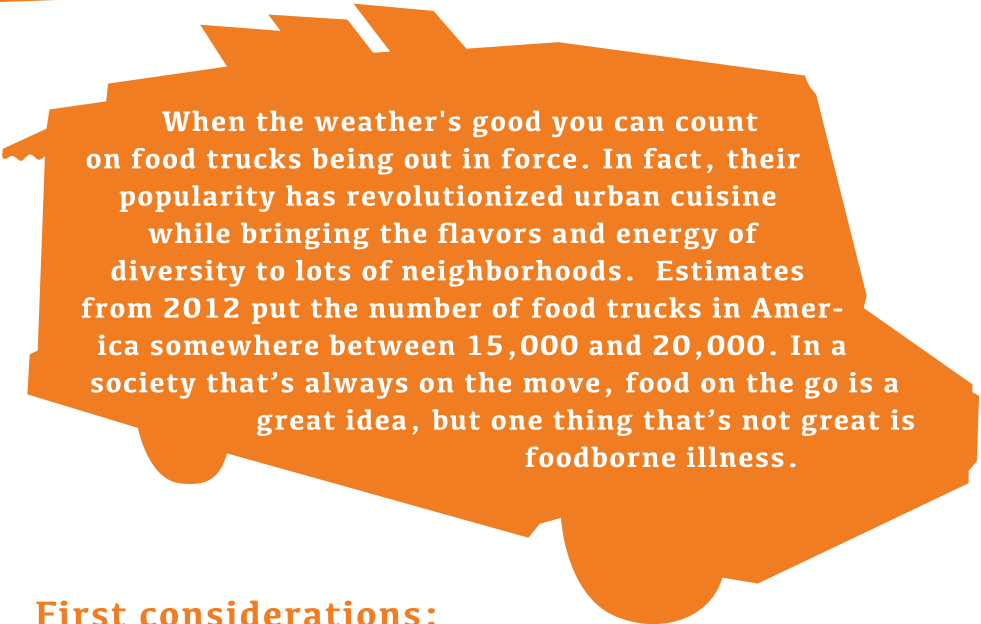
Promptly refrigerate leftovers in shallow containers.



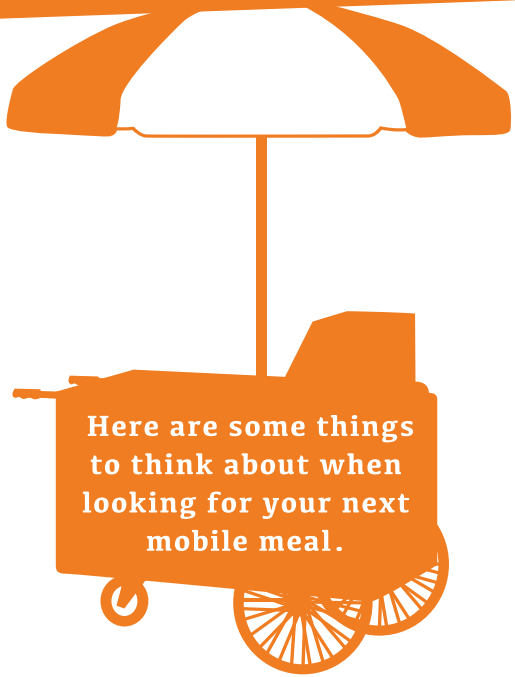
stopfoodborneillness.org



QUICK FACTS: FOOD TRUCKS & FOOD CARTS



When the weather's good you can count on food trucks being out in force. In fact, their popularity has revolutionized urban cuisine while bringing the flavors and energy of diversity to lots of neighborhoods. Estimates from 2012 put the number of food trucks in America somewhere between 15,000 and 20,000. In a society that's always on the move, food on the go is a great idea, but one thing that's not great is foodborne illness.



Here are some things to think about when looking for your next mobile meal.

First considerations:

- Licensed vendors meet basic requirements in food safety training as dictated by local authorities. Their facilities and vehicles are subject to regular inspection.
- Unlicensed vendors operate illegally. Operators who aren't subject to food safety laws may be preparing and storing food at home where health inspectors can't go.

What are some characteristics of an unsafe food truck or food cart?

- The person serving food is not wearing gloves or is wearing them and touching other things too.
- Lack of hand hygiene. Dirt under fingernails can transport and transmit harmful pathogens.
- Hair should always be tied back or covered by a hair net. Employees who touch their hair could also be transferring bacteria onto food.
- Lukewarm food. Cold food should be cold, hot food should be hot. Salads and sandwiches should feel like they're straight out of the fridge, while soups and burgers should be piping hot.
- Lack of permit or low inspection grade.

What about laws regarding food trucks and carts?

- According to the FDA, over 2,000 different state and local agencies in the US are responsible for inspecting foodtrucks.
- Safety standards can vary widely from state to state, and even within a state.
- Food safety advocates would like to see national standards for how food is handled and stored on trucks.
- Advocates also demand that there be at least one worker on every truck who has passed a food safety training program.
- Many states' public health websites have information on state-specific regulations and practices concerning food trucks. See: www.stopfoodborneillness.org/food-safety-by-state

Anything else I should keep in mind?

- A dirty truck is never good, but a clean truck does not necessarily mean the food is safe. Safe food is the result of good habits and consistent behavior.
- If you have questions about the food, ask the vendor.
- The way a truck is built can lend itself to being hot inside because of constant heat from the sun or an oven. This could compromise foods and ingredients that need to be kept cold.
- Limited preparation space for meat, poultry, and produce could potentially lead to cross-contamination.