Wash & dry hands before preparing food.

Prepare meats, poultry, & seafood on clean, and other proteins on dry surfaces.

Wash fresh produce before using.

Prepare fruits, vegetables, or other items intended to be served cold on different surfaces than what are used to prepare meat, poultry, seafood, and other items that will be cooked.

Before handling new food items wash hands to avoid cross-contamination.

After preparing each food item, clean food preparation areas and surfaces entirely with disinfectant or hot water and soap.

Rinse and dry food preparation surfaces well with clean water before preparing new food items.

After food is prepared for grilling, store in leak proof, sealed containers or bags if transporting to other locations.

At home, keep sealed food refrigerated until ready to cook.

Pack raw meat, poultry, seafood other raw foods in a different cooler than food items that are served cold or drinks.

Coolers used to store raw meat, poultry, seafood and other perishable foods should be covered & kept at a temperature of 40°F / 4.4°C or below.

Keep coolers closed to maintain a cold temperature when not in use.

Fruits, vegetables, & other foods that are meant to be eaten cold should not be left out of a cooler for more than 2 hours.

Place food items back in a cooler within an hour of exposure to temperatures at or higher than 90°F / 32°C.
**Do not reuse seasonings or marinades that meat, poultry, seafood, and other perishable foods have been in contact with or soaked in.**

**Clean and burn off debris from grates before grilling new food items.**

**Charcoal lighter fluid should not be kept within sight or reach of children.**

**Keep charcoal lighter fluid containers away from grills and follow directions for use printed on the container.**

Before serving, heat meat, poultry, & seafood to a safe temperature:
- **145°F** – Whole cuts of beef, pork, lamb, and veal (stand-time of 3 minutes at this temperature)
- **145°F** – Fish
- **160°F** – Hamburgers and other ground beef
- **165°F** – All poultry and pre-cooked meats, like hot dogs

**After Grilling:**
140°F or warmer – until it is served

### OUTDOOR DINING / PICNICS

- **Bring hand sanitizer, soap, and large containers of water to wash hands and utensils if running water is not available.**
- **Cover food when not being plated.**
- **Keep cold food cold, and hot food hot.**
- **Bring a first aid kit or summer safety kit.**
- **Keep sunscreen, bug spray, & tiki torch fuel out of reach of children.**
- **Adults should apply insect repellent and sunscreen as directed.**
- **Store alcoholic beverages in a locked cooler and keep out of reach of children.**
- **Call the poison center at 1-800-222-1222 if you suspect exposure to poisons.**
- **If anyone has difficulty breathing or a sudden onset of physical or mental distress, call 911 immediately.**

**Michigan Poison & Drug Information Center**

1(800)222-1222

Available 24/7/365