Score Big **Six Game Rules for Food Safety**

Tackling a buffet at your **Super Bowl gathering? Practice these game rules** and keep the runs on the field.



Cook it well. Measure minimum internal temperatures with a food thermometer. For party favs, like chicken wings and ground beef sliders, make



Keep it clean. Before you eat or handle food, thoroughly wash your hands, food prep tools and surfaces, and all fruits and veggies.



Watch the clock. Follow recommended microwave cooking and standing times (the extra minutes needed for food to cook completely). Track how long foods have been on the buffet. Discard after two hours.



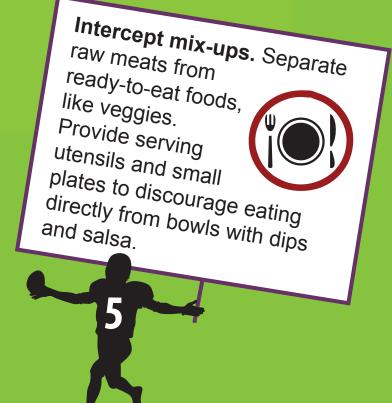
Be aware of the "danger zone" between 40°F and 140°F where harmful bacteria grows. Play it safe and refrigerate food within two hours.

Protect all "TO-GOs."

and refrigerate.

Discard foods that have been on the buffet over two hours. Divide leftovers into smaller portions, place in shallow containers,





If you see "double-dippers" (folks who repeatedly eat or dip from a shared food dish), throw the penalty flag before someone is down on the field!

For more information:

www.cdc.gov www.fsis.usda.gov www.foodsafety.gov

