



# Tips for Safe Grilling



1. Clean the grill surface before cooking.
2. Have the grill hot before cooking. (Pre-heat gas grill. Charcoals should be grayish-white.)
3. Thaw and marinate foods in the refrigerator.
4. Grill food thoroughly. Use a food thermometer to be sure meat is fully cooked.
5. Don't let juices from uncooked meat come into contact with cooked meat or ready-to-eat food.
6. Serve hot grilled food immediately.
7. Store leftovers in refrigerator or freezer within two hours of taking food off the grill. In hot weather (90° F and above), food should never set out for more than one hour.
8. Marinades used on raw meat, poultry, fish and seafood should not be tasted or reused on cooked foods.

