

# Holiday Food Safety Tips



1. Always work with clean hands, counter tops and utensils when preparing and serving foods.
2. Do not serve any foods containing raw eggs.
3. Foods prepared ahead of time should be refrigerated until served.
4. Thaw meat, poultry and fish in the refrigerator or in the microwave. Finish cooking microwave thawed food right away. NEVER thaw on kitchen counter.
5. Cook foods until they are done - Do not partially cook foods and finish cooking later.
6. Use a food thermometer to know when your meat, poultry and egg dishes are thoroughly cooked.
7. Keep Cold Foods Cold - Place bowls of food on top of containers of ice when serving buffet style meals.
8. Use clean bowls and fresh food when replenishing serving bowls.
9. Cooked foods should not sit at room temperature more than 2 hours.
10. Store leftovers in shallow containers and use within 1 to 2 days or freeze for later use.



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