

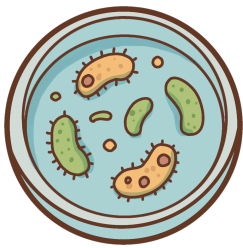
SAFE GRILLING GUIDE

Grilling season is here! Follow the guidelines below to ensure you are serving safe grilled food.



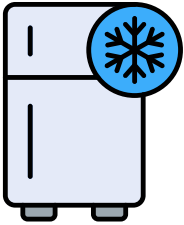
STEP 1: START CLEAN

- Ensure cooking and serving utensils are clean before grilling.
- To clean the grill:
 - Remove any debris from past grilling sessions.
 - Clean the grill grates with soap and water.
 - Bring bottled water, soap and clean towels if there is no clean water source.
 - Start the grill before cooking – the heat will kill any remaining bacteria.



STEP 2: SEPARATE RAW AND COOKED/READY-TO-EAT FOODS

- Bacteria from raw meat, poultry and seafood can contaminate cooked/ready-to-eat food.
- Separate raw meat, poultry or seafood from cooked/ready-to-eat food.
 - Refrigerator: Store raw meat, poultry and seafood below cooked/ready-to-eat food.
 - Cooler: use a separate cooler for raw meat, poultry and seafood.
 - *Only one cooler? Pack the raw meat, poultry and seafood in a sealed container at the very bottom so it won't leak onto other food.*



STEP 3: KEEP COOL UNTIL GRILLING TIME

- Avoid the temperature “danger zone” of 40°F-140°F.
- Keep raw meat, poultry and seafood cold (below 40°F) until ready to grill.
 - Cooler: Avoid direct sunlight and keep closed as much as possible.
- Only remove what you plan to grill immediately.



STEP 4: GET COOKING!

- Color is not a safe indicator that food is fully cooked.
- Check the minimum internal temperature with a food thermometer (**see chart on page 2**).
 - Place the thermometer probe into the thickest part of the food.



STEP 5: KEEP HOT FOOD HOT

- Keep cooked meat, poultry and seafood hot (above 140°F) by setting to the side of the grill rack or placing in a warm oven (at 200°F).
- Never place cooked food on a plate that held raw food previously.
- Allow cooked meat to rest for at least 3 minutes before slicing or carving for service.



In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity. Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by: (1) mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410; or (2) fax: (833) 256-1665 or (202) 690-7442; (3) or email: program.intake@usda.gov.

Food	Minimum Internal Temperature
Hot Holding Cooked Food	140°F
Fish and Shellfish	145°F
Ham, Fresh or Smoked (Uncooked)	145°F, allow to rest for at least 3 minutes
Beef, Pork, Lamb, Veal: Steaks, Chops, Roasts	145°F, allow to rest for at least 3 minutes
Ground Meat	160°F
Pork Brats	160°F
Hot Dogs	165°F
Poultry Brats	165°F
Ground Poultry	165°F
All Poultry (Breasts, Whole Bird, Legs, Thighs, Wings, Giblets, Stuffing)	165°F
Leftovers	165°F
Casseroles	165°F