

Picnic Food Safety



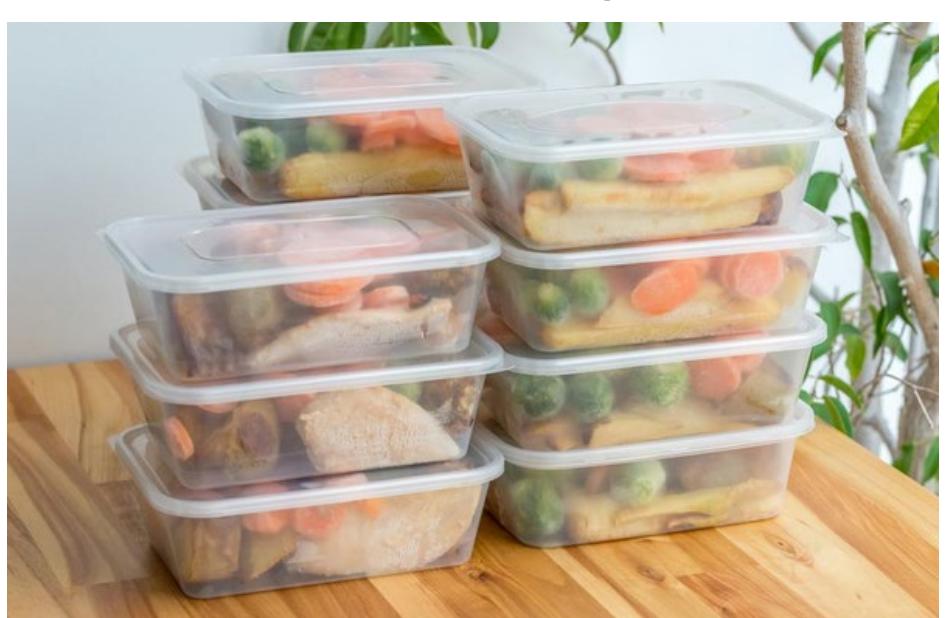
Picnics are fun on a hot, sunny day, which is unfortunately the perfect environment for food-borne illnesses to develop.

Before a picnic:

Wash your cooler



Pack small quantities of food, so you don't have to worry about leftovers



Fill coolers as much as possible (with ice or cold/frozen food)



Wash and dry vegetables and fruit before packing



Bring extra, clean utensils, and soap/hand sanitizer if the site doesn't have a place available to wash hands and dishes.



Keep hot food above 6°C, and cold food below 4°C.



<4°C

Store raw foods (meat, eggs, etc.) in separate cooler, away from ready to eat food.



“Safety is a core value and business priority”