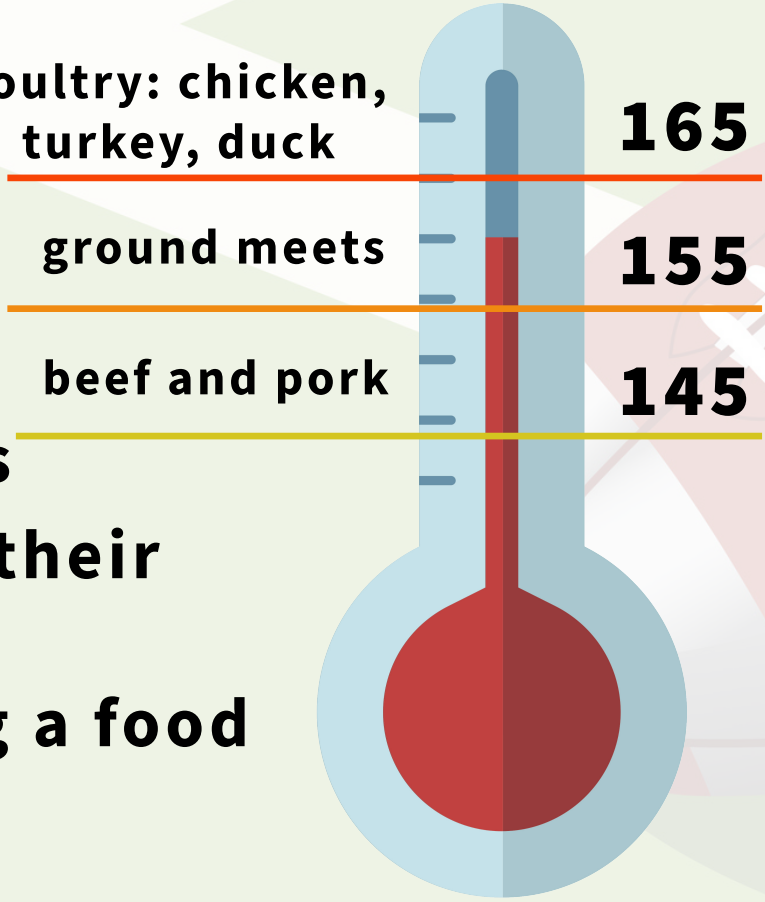
TAILGATE
food safety

- Use a separate knife and cutting board for raw and fresh or cooked foods
- Do not put cooked food on the same plate as raw foods
- Keep your hot foods hot and cold foods cold
- Avoid reusing marinades on cooked meats after that were used on raw meats
- Cook all meats to their correct internal temperature using a food thermometer



WELLNESS WACHers

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