

SERVING FOOD SAFELY TO LARGE GROUPS



DENVER
ENVIRONMENTAL HEALTH

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Store cold food below **41°F**

Store hot food above **135°F**

Use your food thermometer!

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Cook raw foods to proper temperatures:

Poultry 165°F
Ground meats 155°F
Pork 145°F
Seafood 145°F
Steak 130°F

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FOOD THAT IS MISHANDLED CAN CAUSE VERY SERIOUS CONSEQUENCES FOR ALL, ESPECIALLY FOR “AT-RISK” GROUPS—
INFANTS, YOUNG CHILDREN, OLDER ADULTS, PREGNANT WOMEN, AND PEOPLE WITH WEAKENED IMMUNE SYSTEMS.
FOR THIS REASON IT IS IMPORTANT THAT VOLUNTEERS BE ESPECIALLY CAREFUL WHEN PREPARING AND SERVING FOOD TO LARGE GROUPS.

Plan Ahead! Here's what you will need:

- ❖ Food thermometer
- ❖ Clean water, soap & paper towels for hand washing
- ❖ Insulated coolers for transporting food
- ❖ Gloves or utensils for serving food
- ❖ Plenty of ice to keep food cold during transport, storage, and service

The day before the event...

Cool food in the fridge in small batches, uncovered, in ice baths, stirring frequently or in shallow containers. *Get food down to 41°F in less than 6 hours. The faster the better!*

The day of the event...

Reheat solid foods to **165°F** before serving. Reheat sauces & gravies to boiling.

TOSS IT! Discard all perishable foods, such as meat, poultry, eggs and casseroles left at room temperature longer than 2 hours; 1 hour in temperatures above 90 °F.

- SEPARATE -

Store raw meats away from other foods.

Do not use a plate, cutting board, or knife previously used with raw meat, poultry, or seafood unless it has first been washed in hot, soapy water.

Wash Your Hands

Wash often with soap, warm water & paper towels.