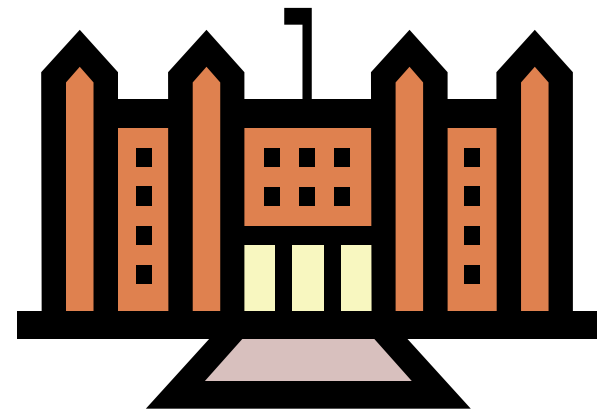


# School Potluck Food Safety

## ADDITIONAL REMINDERS FOR TRANSPORTING FOODS:

- **HOT FOODS:** Use a crock pot or other container to keep the food hot or wrap it in foil and heavy towels.
- **COLD FOODS:** Use a cooler with ice or freezer packs.
- Keep hot foods at or above 135°F during the event. Use electrical hot holding devices such as roasters or crock pots.
- If foods were previously cooked and cooled, they should be reheated to at least 165°F before serving.
- All foods should have serving utensils such as spoons, tongs, spatulas, or forks. No one should handle food on the serving table with bare hands.
- If perishable food has been held at room temperature during serving and/or transport for more than 2 hours throw the food away. It may have germs in it that may not be destroyed during reheating.
- Do not let hot foods sit out to cool, refrigerate foods quickly after cooking or serving. Use small, shallow containers and make sure there is room for air to circulate around the food in the refrigerator.



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## School Potluck Food Safety

Help ensure that the food at your potluck is safe by following the food safety guidelines below. **NOTE: If your food event occurs in the City of Madison and is open to the general community or advertised, a Temporary Restaurant permit is required.** Please contact the Public Health Department for Madison and Dane County at 608-243-0330 if you have food safety or permit requirements questions.

### Wash Hands

Wash hands often to prevent contamination. Always wash hands before handling any food and after smoking, eating/drinking, handling raw meats, cleaning/handling garbage, using a tissue, touching your face/hair, and after using the restroom.

Follow these 5 easy steps to clean hands:

1. Wet hands with warm water .
2. Apply soap and lather.
3. Vigorously rub hands together for 20 seconds.
4. Rinse thoroughly.
5. Dry hands using a single use towel.



### Cook

Even though meat may look done, it may not have reached the safe cooking temperature that kills germs. Cook food to the following safe temperatures, and use a food thermometer to make sure it's done:



- 180°F for whole poultry, casseroles, and stuffed meats.
- 165°F for ground turkey or chicken.
- 160°F for fish, roasts, steak, pork or ground meats (hamburger and sausage).

### Clean

Wash utensils and surfaces with hot soapy water before and after handling any food. Wipe counters and dip clean utensils in a mixture of bleach and water to provide added protection. (Use 1 tsp. bleach + 1 gallon water)

### Chill

Refrigerate or freeze perishables, prepared food and leftovers within 2 hours of preparing or serving. Make sure refrigerator is at 41°F or below, and the freezer is set at 0°F or below.

- ◆ **DURING PREPARTION:** Take out only the food that you are preparing at that time, leave all other perishables in the refrigerator until you need them.
- ◆ **AT THE POTLUCK:** Do not leave any food out for more than 2 hours. If possible, use a refrigerator to hold foods until they are ready to be put out, and use ice to keep foods cold on the serving line.

### Separate

Keep uncooked meat and poultry separate from other foods during storage & preparation. Use separate cutting boards and utensils to prevent contaminating your cooked and ready-to-eat foods. Always thoroughly wash utensils, platters and cutting boards after they have been used for uncooked meat and poultry

