FEMA RII Food Safety Tips



- Do not reuse utensils that handled raw meat
- Do not leave perishables out for more than 1-2 hours
- Keep cooler closed, in the shade
- Pack water, soap, and moist towelettes

Four Quick Tips Clean - always wash your fruits and

- **Clean** always wash your fruits and vegetables, hands, counters, and cooking utensils.
- **Separate** keep raw foods to themselves to prevent cross-contamination
- **Cook** Cook raw meat to appropriate safe temperature using food thermometer
- Chill keep perishable foods in cooler until ready to eat

For more information, please go to <u>https://www.foodsafety.gov/keep/events/summervacations/index.html</u>