

COOL LUNCHESES!

Special safety steps are needed when you pack food for a picnic or for lunch at school. These food safety hints will help you keep your food safe wherever you take it.

Picnic Food Safety Hints

Do:

- Chill foods before putting them into the picnic cooler.
- Make sure that the picnic cooler has plenty of ice, icepacks or frozen cartons of juice.
- Have enough clean plates and forks and spoons so everyone will have their own.
- Wash fresh fruits and vegetables before packing them.
- Keep fruits and vegetable on separate plates from meats.
- Bring packets of towelettes or a spray bottle filled with clean water and soap to wash up after handling foods.

Don't:

- Use the same plate for raw meats and cooked meats.
- Put hot foods directly into a cooler.
- Leave foods out of the cooler for later snacks.
- Take food by hand from a general serving bowl.
- Let pets eat from your plate or lick food from your fork or spoon.



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