

# Outdoor Food Safety

This playbook outlines the steps necessary to ensure food safety during outdoor events such as picnics and barbecues. It includes pre-event preparation, safe food handling at the event, and post-event considerations.

## Step 1: **Plan Ahead**

Research and understand local food safety regulations. Create a checklist of supplies needed, including clean utensils, thermometers for meat, coolers with ice, and a source of clean water.

## Step 2: **Safe Transport**

Ensure that raw food is transported in leak-proof containers to avoid cross-contamination. Keep cold food cold (below 40°F) by using coolers with sufficient ice packs.

## Step 3: **Set Up**

Upon arrival at the event, designate areas for food preparation and serving. Ensure the food preparation surface is clean and sanitized.

## Step 4: **Cook Thoroughly**

Cook meats to their proper temperatures to kill harmful bacteria. Use your food thermometer to check internal temperatures.

## Step 5: **Serve Safely**

Keep perishable foods out of the 'danger zone' (between 40°F and 140°F) for no longer than two hours, or one hour if the outdoor

temperature is above 90°F. Use chafing dishes or keep on grill to maintain temperature.

## Step 6: **Store Leftovers**

Promptly refrigerate leftovers in shallow containers within two hours of cooking or one hour if outdoors in temperatures above 90°F. Discard any food left out longer.

## Step 7: **Cleanup**

After the event, clean all utensils and surfaces used for food preparation with hot soapy water, followed by sanitizing with a bleach solution or other sanitizers.

# **General Notes**

## **Allergen Awareness**

Be conscious of potential food allergens and aim to prevent cross-contamination. Label foods clearly if they contain common allergens.