

1

## Clean

Clean hands, utensils, and all surfaces with soap and water.

2

## Separate

Use separate plates and utensils for raw meat, cooked meat, and ready-to-eat foods (like veggies) to avoid cross-contamination.

4th of July

Independence Day

Food Safety

3

## Cook

Cook foods to the correct temperature and check with a food thermometer.

Steaks/Roasts = 145°F  
Ground meat = 160°F  
Poultry = 165°F



4

## Chill

Chill raw and prepared food promptly if not eating after cooking. Don't leave food at room temperature for more than 1-2 hours.