



SERVING AT A TAILGATE

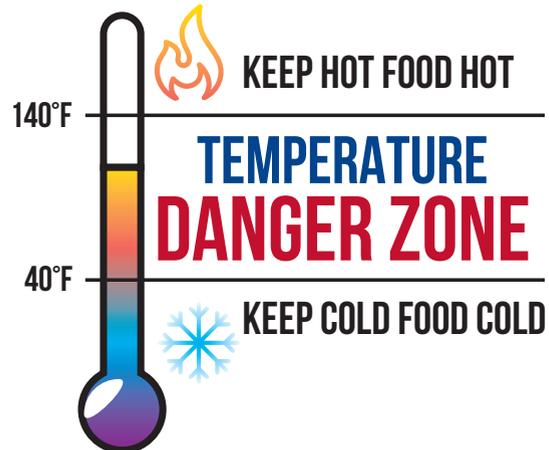
PREVENT CROSS-CONTAMINATION

- Use a clean platter and serving utensils for serving cooked meat. Juices from raw meat can contain bacteria that can contaminate cooked products.

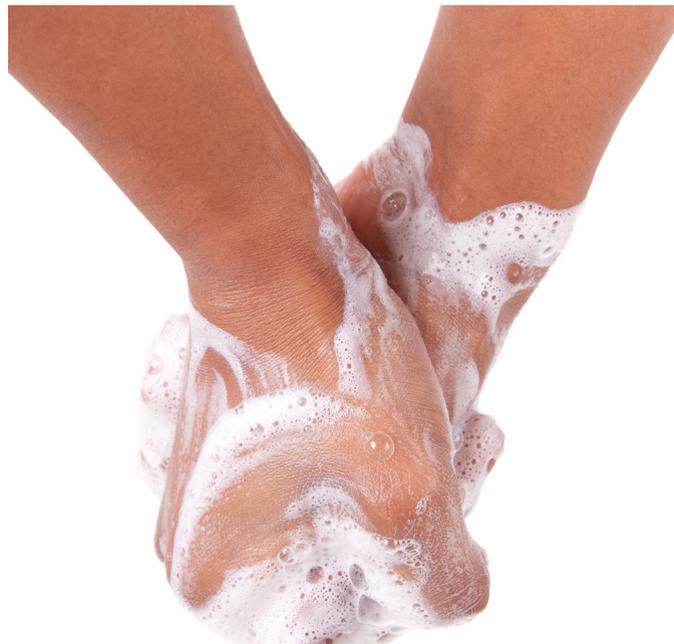
KEEP COLD FOOD COLD AND HOT FOOD HOT

- Do not let food sit out for more than 2 hours.
- In hot weather (above 90°F [32°C]) food should sit out for no more than 1 hour.
- Replace serving utensils every 2 hours or every 1 hour when temperatures are above 90°F (32°C). Hot food can be kept hot by holding in chafing dishes, crock pots, or on a closed, lighted grill.

TEMPERATURE DANGER ZONE



Microorganisms, including those that cause foodborne illness, grow rapidly between 40°F (4°C) and 140°F (60°C), the temperature danger zone. The key is to minimize the time foods are at a temperature between 40°F (4°C) and 140°F (60°C) so microorganisms do not have a chance to multiply. Keep foods out of the temperature danger zone by storing, cooking, cooling, and holding foods at the correct temperatures.



MAKE HANDWASHING A PRIORITY

Tossing around a football, petting the dog, or setting up a tent will leave hands dirty. Cooks, servers, and people eating food should wash their hands frequently.

HANDWASHING STATION:

- 5-gallon container with a spigot to hold water
- Paper towels
- Liquid soap
- Bucket to catch wash water
- Trash bag

WASH HANDS:

- Before handling food or eating
- After touching raw foods (uncooked meat)
- After sneezing or coughing
- After handling garbage

STEPS FOR TAILGATE HANDWASHING:

1. Wet hands.
2. Apply enough soap to produce a good lather.
3. Rub hands together for at least 20 seconds (the time it takes to sing "Happy Birthday").
4. Rinse with water.
5. Dry hands using a clean paper towel.



WE FORGOT THE HANDWASHING SUPPLIES!

- In a pinch, disposable antiseptic wet wipes can be used for handwashing. Just don't forget to wipe hands thoroughly for 20 seconds.
- Hand sanitizers should not be used in place of proper handwashing, unless handwashing facilities are not available.
- Hand sanitizers can be used in addition to good handwashing, but not as a substitute.
- Wash your hands with soap and water as soon as possible.

extension.psu.edu/food-safety-and-quality

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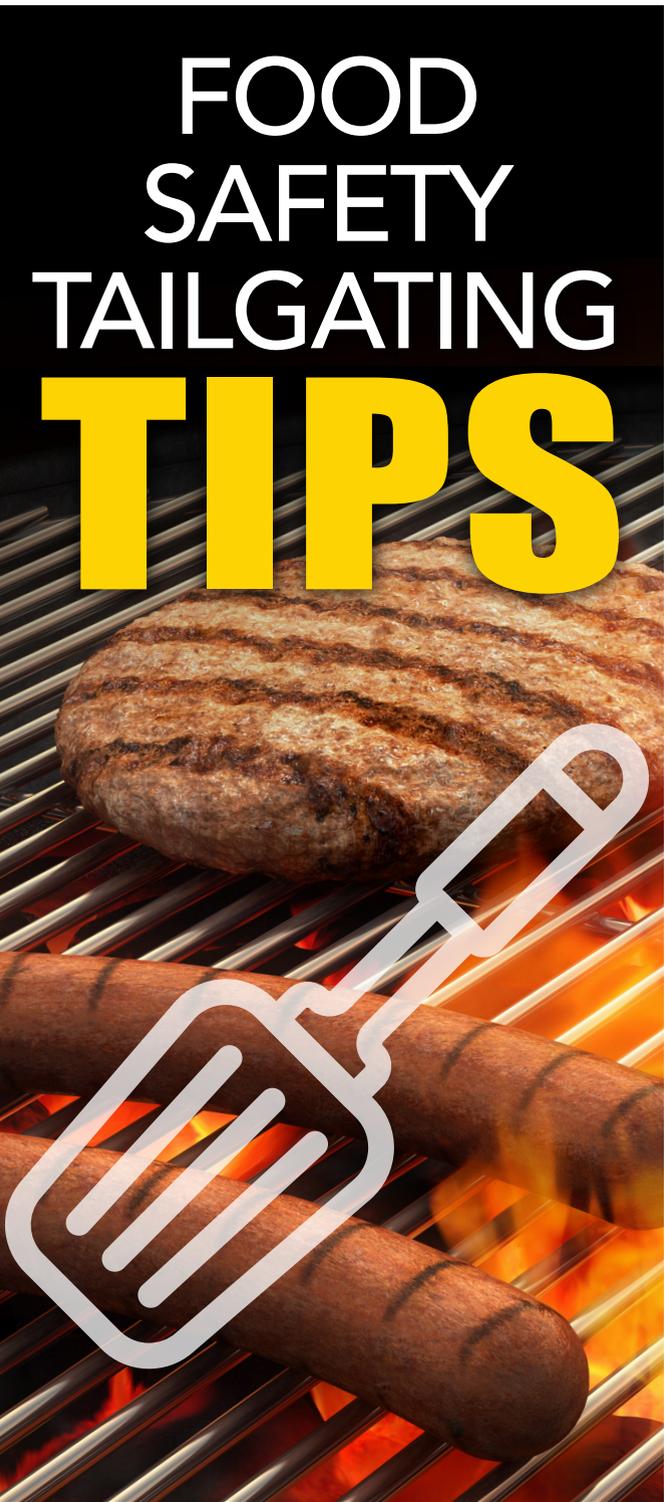
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PREPARING FOR A TAILGATE

FOOD SAFETY SUPPLY CHECKLIST

- Water for handwashing, cooking, cleaning
- Handwashing supplies: liquid soap, paper towels
- Cleaning supplies: detergent, disposable cloths, sanitizer such as disinfecting wipes or sprays for sanitizing surfaces that come in contact with food
- Bags of ice for keeping food cold and separate bags of ice to add to drinks
- Several sets of serving utensils
- Thermometer (properly calibrated)

WHEN SHOPPING FOR A TAILGATE

- Buy cold food last.
- Keep raw meat separate from other items in the grocery cart, during transport and at home.
- Take food directly home so perishable food is not in the temperature danger zone for too long.

KEEP HOT FOODS HOT AND COLD FOODS COLD

- Separate perishable foods into two smaller dishes, one to be served before the game and one for after; bring separate utensils for each dish.
- Plan for few or no leftovers.
- Make sure leftovers can be properly cooled in cooler; if not, discard.

PROPERLY DEFROST MEAT

- When defrosting meat or other food items, allow enough time to thaw under refrigeration.
- Do not thaw frozen food items at warm outside temperatures.

MARINATE MEAT IN A COOLER OR REFRIGERATOR

- When preparing marinade, reserve and refrigerate a separate portion for flavoring cooked food.
- Discard any remaining marinade that was used for raw meat.

DO NOT PARTIALLY COOK MEAT

- Bring either raw meat to cook at the tailgate or fully cooked meat to reheat.



PACKING FOR A TAILGATE

KEEP COLD FOODS COLD (BELOW 40°F [4°C])

- Pack food directly from refrigerator to cooler.
- Pack a separate drink cooler so the main food cooler is opened less and food stays cold.
- Keep coolers in the coolest place possible, such as in an air-conditioned car.
- Bring enough ice to keep coolers below 40°F (4°C) until food is gone or food is returned to refrigerator.
- Keep raw and ready-to-eat (RTE) foods separate to prevent cross-contamination.
- If possible, keep raw meat in a separate cooler, away from ready-to-eat foods.
- If not, store raw meat in leak-proof containers and under RTE foods in cooler.
- Regularly drain coolers of melted ice.
- Keep a refrigerator thermometer in the cooler.

KEEP HOT FOODS HOT (ABOVE 140°F [60°C])

- Use insulated carrying cases with heated inserts to transport hot dishes.
- Monitor temperatures with a calibrated food thermometer.

DON'T FORGET SUPPLIES FOR CLEANING

- Pack liquid soap, plenty of water, and paper towels for handwashing and cleaning on site.
- Pack sanitizer such as disinfecting wipes or disinfecting sprays for sanitizing food-contact surfaces.



GRILLING AT A TAILGATE

KEEP RAW MEAT COLD AND COOKED MEAT HOT

- Remove meat from cooler immediately before placing on grill.
- Cook only a portion of meat that will be consumed in 2 hours or less.

COOK MEAT THOROUGHLY

- Make sure that meat has reached the recommended internal temperature before consuming (see "Recommended Cooking Temperatures").
- Use a clean, properly calibrated thermometer to check the final internal cooking temperature of foods.
- Do not use the color of the meat to determine proper cooking; meat that has changed to a "cooked" color may not have reached the proper temperature to kill harmful bacteria.

RECOMMENDED COOKING TEMPERATURES

Use a calibrated food thermometer to check the final internal cooking temperature of foods.

140°F (60°C)	Grilled fruits, vegetables, baked beans Ready-to-eat foods (hot dogs, precooked sausages and wings)
145°F (63°C)	Shrimp, fish Beef, pork steaks and chops Brisket (185°F [85°C] for tenderness and slice ability)
160°F (71°C)	Ground beef burgers, ribs, fresh sausage (bratwurst, breakfast links, sausage patties) Egg dishes
165°F (74°C)	Turkey and vegan burgers, chicken wings, chicken, BBQ (beef, pulled pork, chicken) Chili, soups, stews, casseroles

REMEMBER...



**WHEN IN DOUBT,
THROW IT OUT!**