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.

FOOD SAFETY TAILGATING TIPS

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
Penn State College of Agricultural Sciences research and extension programs are funded in part by Pennsylvania counties, the Commonwealth of Pennsylvania, and the U.S. Department of Agriculture.
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Produced by Ag Communications and Marketing
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Code U35.35
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.

PREPARING FOR A TAILGATE
• Buy cold food last.
• Keep raw meat separate from other items in the grocery cart, during transport and at home.
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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.
• 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.

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
<table>
<thead>
<tr>
<th>Temperature</th>
<th>Food Items</th>
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</thead>
<tbody>
<tr>
<td>140°F (60°C)</td>
<td>Grilled fruits, vegetables, baked beans</td>
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<tr>
<td>145°F (63°C)</td>
<td>Ready-to-eat foods (hot dogs, precooked sausages and wings)</td>
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<tr>
<td>160°F (71°C)</td>
<td>Shrimp, fish</td>
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<tr>
<td>165°F (74°C)</td>
<td>Beef, pork steaks and chops</td>
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<tr>
<td>175°F (79°C)</td>
<td>Brisket (185°F [85°C] for tenderness and slice ability)</td>
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<tr>
<td>180°F (82°C)</td>
<td>Ground beef burgers, ribs, fresh sausage (bratwurst, breakfast links, sausage patties)</td>
</tr>
<tr>
<td>185°F (85°C)</td>
<td>Egg dishes</td>
</tr>
<tr>
<td>190°F (88°C)</td>
<td>Turkey and vegan burgers, chicken wings, chicken, BBQ (beef, pulled pork, chicken)</td>
</tr>
<tr>
<td>195°F (91°C)</td>
<td>Chili, soups, stews, casseroles</td>
</tr>
</tbody>
</table>

WHEN IN DOUBT, THROW IT OUT!

REMEMBER...

1. When defrosting meat or other food items, allow enough time to thaw under refrigeration.
2. Do not thaw frozen food items at warm outside temperatures.
3. When marinading meat, reserve and refrigerate a separate portion for flavoring cooked food.
4. Discard any remaining marinade that was used for raw meat.
5. Bring either raw meat to cook at the tailgate or fully cooked meat to reheat.
6. Pack liquid soap, plenty of water, and paper towels for handwashing and cleaning on site.
7. Pack sanitizer such as disinfecting wipes or disinfecting sprays for sanitizing food-contact surfaces.
8. Use a calibrated food thermometer to check the final internal cooking temperature of foods.
9. 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.
10. Keep raw meat cold and cooked meat hot.
11. Remove meat from cooler immediately before placing on grill.
12. Cook only a portion of meat that will be consumed in 2 hours or less.
13. Make sure that meat has reached the recommended internal temperature before consuming.
14. Use a clean, properly calibrated thermometer to check the final internal cooking temperature of foods.
15. 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.