



Barry-Eaton
District
Health
Department

HOME FOOD SAFETY

GUIDELINES FOR PREPARING AND
SERVING HOME-PREPARED FOOD
FOR GROUP GATHERINGS

KEEP IT HOT

- When at all possible, prepare and cook the food the day of the event.
- Cook potentially hazardous foods (“PHFs,” which include meats, stews, soups, gravy, sauces, cooked pasta, cooked rice, etc.) to a safe internal temperature; use a metal probe thermometer to check that meats reach the following safe final cooking temperatures:
 - Poultry: 165°F
 - Ground Beef: 155°F
 - Pork: 145°F
 - Hot Dogs: 135°F
- Hot-hold PHFs at or above 135°F.

KEEP IT COLD

- Cold-hold PHFs (including cut leafy greens, cut tomatoes, and cut melons) at or below 41°F.
- If PHFs are to be cooked a day or more in advance of an event, then cool from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours (use a metal probe thermometer to verify cooling temperatures).
- See the following link for more information on cooling foods safely:
http://cchealth.org/eh/retail-food/pdf/safe_ways_to_cool_food.pdf.

KEEP IT CLEAN

- Wash your hands with soap often (before, during, and after food preparation).
- Use utensils with handles, paper napkins, wax paper, and/or disposable gloves when handling ready-to-eat foods.
- Ensure all food-contact surfaces and equipment are clean (wash, rinse, and sanitize with bleach and water—½ teaspoon of bleach per gallon of water).

KEEP IT HEALTHY

- Ensure household members do not have symptoms of stomach illness (vomiting or diarrhea) for a minimum of 72 hours prior to preparing foods.

FOR MORE HOME FOOD SAFETY TIPS VISIT: www.homefoodsafety.org