

Buying, Transporting and Serving Foods Safely

Buy Safely

- Pick up refrigerated and frozen foods last in the grocery.
- Don't buy frozen food with lots of frost.
- Pick up take out foods as close to serving time as possible.
- Have refrigerator space or a way to hold them hot ready.
- Do not take 'doggie bags' if you won't be home before 2 hours.

2 HOURS RULE!

- To be safe, foods must not be at a dangerous temperature for more than 2 hours.
- **When the air temperature is over 90°F, the time is only 1 hour!**
- Hot foods must be kept **above 140°F.**
- Cold foods must be kept **below 40°F.**



Stay Out of the
Temperature Danger Zone
Between 40°F and 140°F.

Carry Food Safely

- Use a cooler with ice or insulated bag for cold food if it will take more than 1 hour to get to your destination.
- Refrigerate cold foods immediately.
- Put hot foods in a hot oven or re-heat immediately on the stove.
- Use a cooler with ice or frozen gels to transport prepared or risky foods from home or work to a meal.
- Use an insulated carrier to take hot foods to a meal.

Serve Safely

- Reheat chilled foods to 165°F for hot serving.
- Do not leave food out for more than 2 hours.
- Have separate utensils for each food.
- Keep serving utensils in food during service.
- Use slow cookers or chafing dishes to keep foods hot.
- Put out small amounts and refill dishes as needed.
- Discard any food that has been left at room temperature more than 2 hours, or 1 hour if the temperature is over 90°F.