

Super Bowl Party Food Safety Tips

IT'S SUPER BOWL TIME!

Here are some food safety tips for your Super Bowl Watching Party

Safe Food Handling Practices

- Wash your hands
- Use a thermometer to determine temperature of food product
- Keep hot food HOT
 - 140°F or higher
- Keep cold food COLD
 - 40°F or lower
- Keep food covered
- Two hour rule
 - If food is kept at room temperature discard after two (2) hours

Hot Holding Food

The use of chaffing dish, crock pot or temperature control hot plates are an easy way to maintain the food product. It should be noted these items are not designed to cook the food only to hold the product to a warm temperature. It is recommended that a thermometer be used to verify the temperature of the food. A hot holding temperature of 140°F or greater is recommended.

Cold Holding Food

Place food in shallow container over ice. This process will assist in keeping the food product at or below 40°F.

Cooking Temperatures

Cook high protein foods to a safe minimum internal temperature of:

- Beef, veal, lamb steaks, roasts and chops - 145°F
- Pork – 160°F
- Ground meat products – beef, veal, lamb – 160°F
- Poultry – 165°F