FEMA RII Food Safety Tips

Four Quick Tips

- **Clean** - always wash your fruits and vegetables, hands, counters, and cooking utensils.
- **Separate** - keep raw foods to themselves to prevent cross-contamination
- **Cook** – Cook raw meat to appropriate safe temperature using food thermometer
- **Chill** – keep perishable foods in cooler until ready to eat

- Do not reuse utensils that handled raw meat
- Do not leave perishables out for more than 1-2 hours
- Keep cooler closed, in the shade
- Pack water, soap, and moist towelettes

For more information, please go to https://www.foodsafety.gov/keep/events/summervacations/index.html