Get Ready to Grill Safely

Cook

Use a food thermometer to ensure meat is cooked hot enough to kill harmful germs. When smoking, keep temperature inside the smoker at **225°F** to **300°F** to keep meat at a safe temperature while it cooks.

145°F	beef, pork, lamb, veal (then let rest 3 minutes before serving)
145°F	fish
160°F	hamburgers and other ground meat
165°F	poultry

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www.cdc.gov/foodsafety

Use one cutting board for fruits and vegetables, and another for raw meat, poultry, and seafood.

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RULES of the GAME
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Keep it clean

Before you eat or handle food, wash your hands, food prep tools and surfaces.
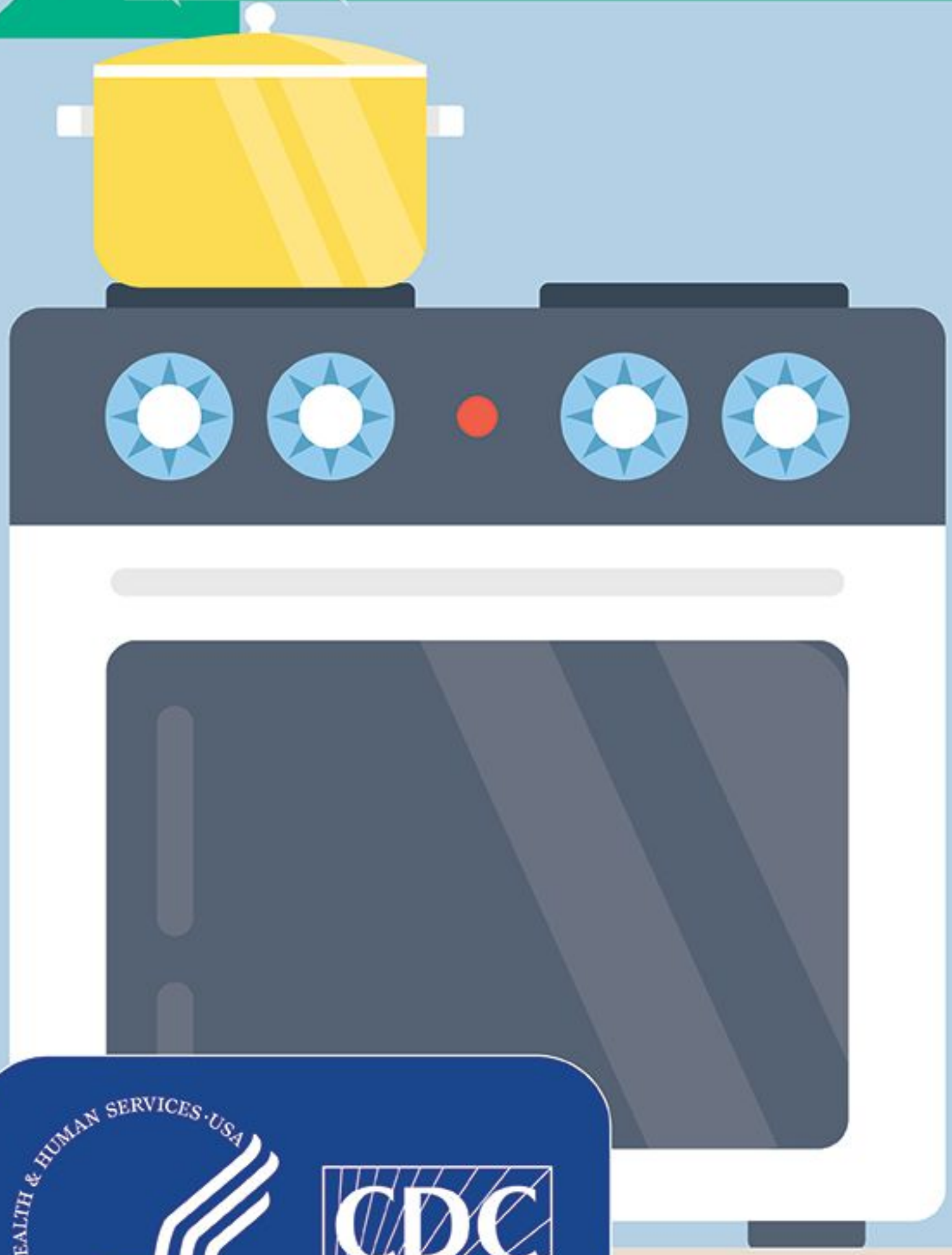
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Serve at the right temperature

Keep hot foods at **140°F** or warmer, and cold foods at **40°F** or colder

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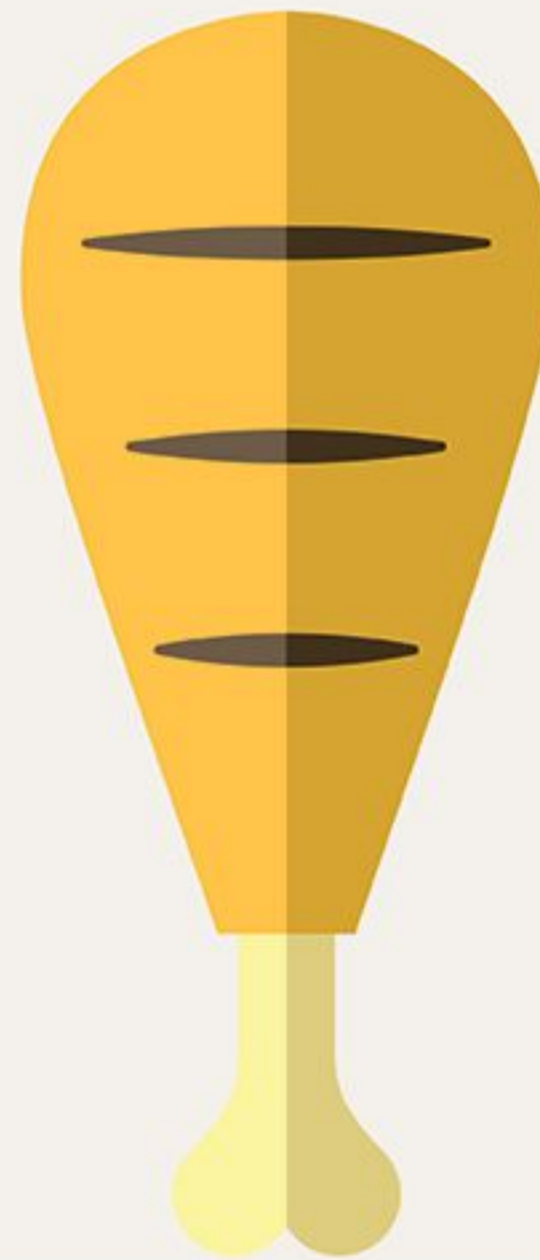
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Cook to the right temperature

Use a food thermometer to check that foods are cooked to the right temperature:

165°F for chicken and
160°F for ground beef

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Watch the clock

Throw out perishable food that has been sitting at room temperature for more than two hours; one hour if it's **90°F** or warmer.