

Food safety for outdoor events



Food can be an important part of outdoor events in warm weather (school carnivals, BBQs and field trips).

These rules help ensure food is safe:

Chill it - Keep cold food in insulated coolers that keep food at 4°C (40°F) or lower. Keep coolers closed and out of direct sunlight.

Cook it - Thoroughly cook food. Colour is not a reliable indicator of doneness. Use a probe thermometer to ensure that food is properly cooked. Ensure that cooked food is kept at 60°C (140°F) or higher until service. Keep perishable food colder than 4°C (40°F) OR hotter than 60°C (140°F).

Keep it clean - Wash your hands (soap and water), produce, coolers and storage containers. Protect utensils, plates and trays from becoming contaminated.

Separate, don't cross-contaminate - Keep raw meat and its juices away from all other food. Use separate utensils, plates and containers for raw and cooked food. Store ready to eat food and drinks in a different cooler from raw meats.



For health-related information call York Region Health Connection at 1-800-361-5653, TTY 1-866-252-9933 or visit www.york.ca/healthyschools