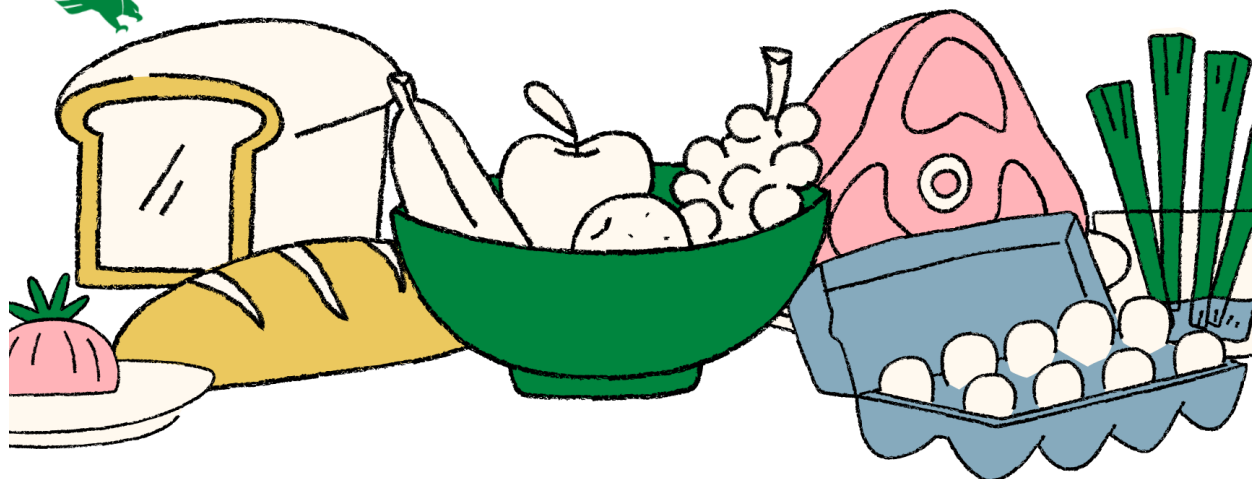




POTLUCK FOOD SAFETY TIPS

Use a food thermometer to make sure foods are fully cooked:

165°F for poultry, casseroles, and reheating leftovers

160°F for egg dishes, ground meat, and sausage

145°F for steaks, roasts, pork, and fish

Transporting Food:

Pack cold perishable foods in a cooler with ice packs, and hot perishable foods using an insulated container. Pack perishable foods just before you leave for the potluck and do not open the containers until you are ready to serve the food. When you arrive on campus, store cold foods in a refrigerator until it's time for the potluck.

Throw away perishable food left at room temperature for more than 2 hours!

Think about travel time, time until the potluck starts, and time on the table.

Always clearly label any major food allergens: milk, eggs, fish, shellfish, nuts, wheat, and soy.

Feel free to email foodsafety@unt.edu with any questions