



## **CCC 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 is 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.**