



FALL, FOOTBALL, AND...FOOD POISONING?

What better way to celebrate the return of fall and football than with a tailgate?! However, if you're not careful with the food, your tailgate party can go from fun to FAIL pretty quickly! To keep your guests (and food) safe, consider the following:



- . Keeping food at a safe temperature between home and the tailgate location can help prevent foodborne illness.
 - . Keep perishable food like raw hamburger, sausages, and chicken in an insulated cooler packed with several inches of ice or frozen gel packs.
 - . Be sure to wrap raw meat and poultry securely to prevent their juices from contaminating ready to eat foods.
 - . Keep hot foods hot or plan to eat them within 2 hours!
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- . Make sure you have plenty of fuel for cooking the food, but also pack a food thermometer so you can make sure the meat and poultry reach a high enough temperature to destroy bacteria that may be present.
 - . Pack lots of clean utensils for preparing and serving the safely cooked food.
 - . Bring water for cleaning if none will be available at your tailgate site. Pack clean, wet disposable cloths or moist towelettes and paper towels for cleaning hands and surfaces.



For additional information on Food Safety, please visit www.floridahealth.gov or <http://collier.floridahealth.gov>.
Additionally, please contact the Florida Department of Health in Collier County at (239) 252-5530.

