

Getting Your AGRILIFE EXTENSION Food Home Safely

Preparing food safely only works if you have safe food to begin with-Make sure you are keeping your food safe from shop to shelf!



The temperature of refrigerated food can go up 8° - 10° F on a trip home.

To prevent against foodborne illnesses: separate, chill, and clean.





2 HOUR RULE:

Refrigerate perishable foods within 2 hours, and only 1 hour if the outside temperature is higher than 90° F

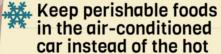


ON THE WAY



AT THE STORE

- Buy frozen foods, meat, poultry, and seafood last
- Put raw meat, poultry, and seafood in plastic bags to prevent dripping juices
- Group the frozen foods, meat, poultry, and seafood together in the cart to keep them cold
- At checkout, make sure to not mix raw meat with ready-toeat foods in your grocery bags



- car instead of the hot trunk
- Don't do other errands on the way home from the grocery store
- Prevent the possibility of cross-contamination when taking food home
- . If the trip from the grocery store is long, you need to make a stop, or you shop at multiple grocery stores: Bring a cooler with ice or gel packs to keep cold food cold

WHEN YOU ARRIVE



If you use grocery totes, wash them often



Store foods right away



Buy cold food last, get it home fast