

GRILLING FOODS SAFELY FOR TEMPORARY EVENTS

If at all possible, purchase pre-cooked meats to eliminate any issues with cooking at the proper temperature and reduce the risk of a foodborne illness.

- ✓ Keep packaged meats cold in a cooler at or below 41°F.
- ✓ Keep separate areas on the grill for different food items. Use separate grills for each type of food.
- ✓ Use gloves to separate frozen hamburger patties. If possible, a separate person should handle raw meats and a separate person should handle cooked meats and service items.
- ✓ Do not touch buns, cooked meats, or any other ready-to-eat food after handling raw meats.
- ✓ Use gloves or clean utensils to touch cooked foods, buns, lettuce/tomatoes, and garnishes
- ✓ Use separate spatulas and tongs if cooking different meats.

Use a thermometer to test the internal temperature of meats. If hamburger patties are thin, place 2 cooked patties on top of one another and then place the thermometer probe between the 2 patties to obtain the temperature.

Minimum Internal Cooking Temperatures	
Hamburgers	155°F
Chicken	165 °F
Pork	145 °F
Commercially Processed Foods (hot dogs, pre-cooked sausages)	135 °F
Previously cooked, cooled, and reheated for hot holding	165 °F

- ✓ Use a separate plate for raw food and a separate plate for cooked food.