



Did You Say "Cook Out"?

How To Cook Out Safely

Food



- Keep meat chilled until you're ready to cook it.
 - Allow meat to completely thaw in the refrigerator before placing on the grill.
 - Marinate meat in a tight-sealing container, especially when transporting meat in a cooler.
 - Wash hands frequently with soapy water when working with raw meat.
 - Keep food and drink separate.
 - Avoid cross contamination. A prime cause of summer food-borne illness is the transfer of bacteria from uncooked to cooked meat.
 - Don't forget the cutting board. Remember to wash all cutting boards and containers that touched uncooked meat in hot, soapy water.
 - Use a meat thermometer. Meat must reach a temperature of 160 degrees before it is safe to serve.
- Do not serve undercooked meat.
 - Take out the trash. Dispose of all garbage in a covered bin or trash receptacle.
 - Keep it cool. Avoid overgrowth of bacteria by storing food in a refrigerator/cooler within two hours of serving.
 - When the temperature rises above 85 degrees, food should generally be stored in a cool place within one hour of serving.
 - Leftovers should be packed in clean containers and put back in the coolers.
 - When in doubt, throw it out.
 - Food left out more than two hours has often been contaminated as a result of heat exposure. Don't take any chances.

Grills

Charcoal

- Keep the grill away from siding, deck rails and out from under eaves and low hanging branches.
- Keep the grill a safe distance from play areas and walking areas.
- Keep children and pets away from the grill area.
- Use long-handled grill tools so the "chef" has plenty of distance between he or she and the heat, smoke and flames.
- Check and clean grill fat collection trays periodically to avoid igniting the old grease.
- Use a good quality charcoal lighter and store it in a place not accessible to young kids and away from heat.
- Use only charcoal lighter, refrain from using any other flammable liquids.
- Apply starter fluid directly to the coals, then close the container and move away. Light the coals slowly and carefully, avoiding a flame-up.
- After the cooking is finished, continue to watch the grill as it is cooling. You can cool the coals with water, but be careful that it doesn't spatter or steam up causing a possible burn.



Propane

- Check all hoses and connections for leaks each time before starting the grill. A mixture of soap and water applied to the hoses and connections will tell you quickly where and if you have leaks. If a leak is present, it should be corrected before you begin cooking.
- After you finish with the grill, check and double check to make sure the valves are off to avoid raw gas escaping.
- Periodically, take out the briquettes and replace.
- While checking the briquettes, use a fine bristle brush and clean off the burner so that you will continue to get an even flame throughout the burner.