

## **MEDIA ADVISORY**

### **USDA Satellite Features Feed**

**September 10, 2009**

**Contact: USDA-TV (202) 720-6445 or (202) 720-3319**

#### **FEATURE – USDA FOOD SAFETY ADVICE FOR TAIL GATE PARTIES**

INTRO: Don't let food borne illness ruin your game day experience. Follow these tips from the US Dept of Agriculture before you tailgate. Here's USDA's Pat O'Leary. (1:35)

WHILE THE STADIUM IS FILLING, TAILGATERS ARE GRILLING. AND SERVING UP A VARIETY OF FESTIVE FOODS. TO KEEP BACTERIA AWAY ON THE BIG GAME DAY, TAKE THE ADVICE OF THE U-S-D-A.

Tina Hanes, USDA Meat & Poultry Hotline: When tailgating, you should plan ahead so that you bring to the tail gate party all the things you'll need from your kitchen to keep foods safe.

EXPERTS SAY TO BE FOODSAFE WITH FOUR SIMPLE GUIDELINES, BEGINNING WITH CLEAN – BRING WHAT YOU NEED TO GET THE JOB DONE:

Hanes: Moist wipes or gel sanitizers are great for hand washing and cleaning surfaces.

THE CHILL GUIDELINE APPLIES TO TRANSPORTING FOODS TO THE SITE AS WELL AS STORING LEFTOVERS.

Hanes: Take foods from your cooler just before grilling or serving them, and then store the leftovers back in the cooler within two hours of serving, with plenty of ice or freezer gels.

ALWAYS COOK FOODS TO SAFE INTERNAL TEMPERATURES, USING A FOOD THERMOMETER.

Hanes: A food thermometer is the only way to be sure if the food is at the safe temperature to kill any bacteria. Ground beef should be cooked to a 160 degrees F and chicken to a 165. Bring hot foods such as casseroles in insulated containers, and keep them hot.

AND SEPARATE, DON'T CROSS CONTAMINATE.

Hanes: Be sure to bring plenty of paper plates so you can use one for the raw meats, another for the finished burgers, another for raw vegetables and so on – don't let raw meat juices contaminate other foods.

FOR MORE FOOD SAFETY TIPS, VISIT ASK KAREN DOT GOV OR CALL THE U-S-D-A'S MEAT AND POULTRY HOTLINE AT ONE TRIPLE EIGHT M-P

HOTLINE. FOR THE U-S DEPARTMENTT OF AGRICULTURE, I'M PAT  
O'LEARY.