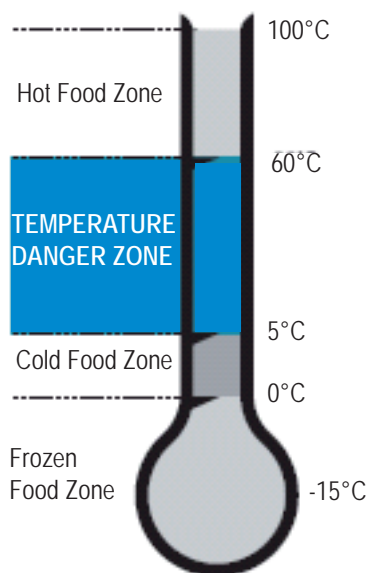


When taking food outside the home

Take extra care when taking food outside the home

Enjoy picnics, eating outdoors, and taking food to work or school. Take extra care when preparing, storing and handling food.

- Cut meats into serving-size pieces before leaving home, and have all salads ready to eat.
- Put raw meats and high-risk foods into separate leak-proof containers and into insulated coolers.
- Place containers with raw meats at the bottom of an insulated cooler and keep separate from ready-to-eat foods.
- Avoid packing food that has just been cooked or is still warm, unless you can keep it out of the Temperature Danger Zone. Refrigerate overnight before packing.
- Pack plenty of ice packs around chilled foods. Frozen drinks can serve as ice packs, especially in school lunches.
- Don't place ready-to-eat food into containers used for storing raw food without thoroughly washing and drying the containers first.
- Consider using disposable wipes if there is no safe water for hand washing.



Keep your food in the 'right' zone - when taking food out

- Keep chilled food at 5°C or colder.
- Keep hot food at 60°C or hotter.

food safety

