



If you are planning on hosting or attending a barbecue this Fourth of July week, the U.S. FDA urges individuals to keep safe food practices in mind to prevent foodborne illnesses.

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Here are a few tips in preparation for your summer picnics and barbecues:

- Ensure coolers are properly closed and ice is replenished as needed.
- When grilling, keep a food thermometer ready to ensure food is cooked thoroughly.
- Do not cross-contaminate plates and utensils that previously held raw meat with freshly cooked food.
- Keep cold food in coolers until serving time. Once served, the FDA recommends it should not sit out for longer than 2 hours (or 1 hour if the outdoor temperature exceeds 90°F).

For a more extensive list of how to avoid foodborne illnesses, visit [CLICK HERE](#)

