

FIGHT BAC![®]

BUFFETS & PARTIES

SAFE SERVING GUIDE

Guests should expect delicious food at parties and buffets, not food poisoning!

KEEP HOT FOODS HOT

Place hot foods in chafing dishes, crock pots or warming trays at 140 °F or warmer.



KEEP COLD FOODS COLD

Arrange and serve food on several small platters rather than on one large platter. Put one platter on the buffet table and store the rest in the fridge, and swap every two hours. Place cold foods in bowls of ice on the buffet table.



WATCH THE CLOCK!

Chill leftovers within two hours. Be sure your refrigerator is at or below 40°F.



LOTS OF LEFTOVERS!

Store leftovers in shallow containers. Eat leftovers within 3-4 days.



REHEAT SAFELY!

Reheat solid leftovers to 165°F as measured by a food thermometer. Reheat liquid leftovers to a rolling boil.

Learn more about food safety at StoryofYourDinner.org.



FIGHT BAC!®

BUFFETS & PARTIES

PLANNING GUIDE

Fight harmful bacteria at your party with these basic food safety tips. Review your recipes and food safety checklist to ensure you have all necessary ingredients and supplies.

FOOD SAFETY CHECKLIST

- Clean workspace, cutting boards, utensils
- Food thermometer
- Warming trays
- Large bowls of ice
- Shallow containers for leftovers
- Extra space in your refrigerator



THAW FOODS SAFELY

Thaw frozen ingredients in the refrigerator, in cold water, or in the microwave. NEVER thaw food at room temp!



Always remember the **CORE FOUR** for food safety:

① CLEAN

Wash hands and surfaces often.

② SEPARATE

Get it straight: Don't cross-contaminate.

③ COOK

Cook to safe temperatures.

④ CHILL

Refrigerate promptly.

Learn more about food safety at StoryofYourDinner.org.

