Get Ready to Grill Safely

**Separate**
When shopping, pick up meat, poultry, and seafood last and separate them from other food in your shopping cart and grocery bags.

**Chill**
Keep meat, poultry, and seafood refrigerated until ready to grill. When transporting, keep below 40°F in an insulated cooler.

**Clean**
Wash your hands with soap before and after handling raw meat, poultry, and seafood. Wash work surfaces, utensils, and the grill before and after cooking.

**Cook**
Use a food thermometer to ensure meat is cooked hot enough to kill harmful germs. When smoking, keep temperature inside the smoker at 225°F to 300°F to keep meat at a safe temperature while it cooks.

- **145°F** beef, pork, lamb, veal (then let rest 3 minutes before serving)
- **145°F** fish
- **160°F** hamburgers and other ground meat
- **165°F** poultry

**Don’t cross-contaminate**
Throw out marinades and sauces that have touched raw meat juices. Put cooked meat on a clean plate.

**Refrigerate**
Divide leftovers into small portions and place in covered, shallow containers. Put in freezer or fridge within two hours of cooking (one hour if above 90°F outside).

www.cdc.gov/foodsafty
Accessible version: https://www.cdc.gov/foodsafty/communication/bbq-iq.html