

Healthy Guests:

Safety Tips for Brilliant Buffets and Perfect Party Platters



Keep Cold Foods Cold!

Foods on a buffet can be kept cold by placing food dishes in larger bowls of ice. For party trays purchased at the supermarket, remove lid and fill lid with ice. Put the tray on top.

Rather than serve food from one larger platter, arrange food on several small platters.

Refrigerate platters of food until it is time to serve, and rotate food platters within two hours.

Follow the two hour rule!

Chill leftovers within two hours. Keep the refrigerator at 40 °F or below and use a refrigerator thermometer to check the temperature.



Knock BAC! out cold!
Refrigerate or freeze meat, poultry, eggs and other perishable items as soon as you get them home from the store.



Keep Hot Foods Hot!

Hot foods on a buffet can be kept hot with chafing dishes, crock pots, and warming trays and should be at 140 °F or warmer.

Eat leftovers within 3-4 days.

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

CLEAN

Wash hands and surfaces often.

SEPARATE

Don't cross-contaminate!

COOK

Cook to proper temperatures.

CHILL

Refrigerate promptly!



The Partnership for Food Safety Education is a non-profit organization and creator and steward of the Fight BAC!® consumer education program.

www.fightbac.org

