

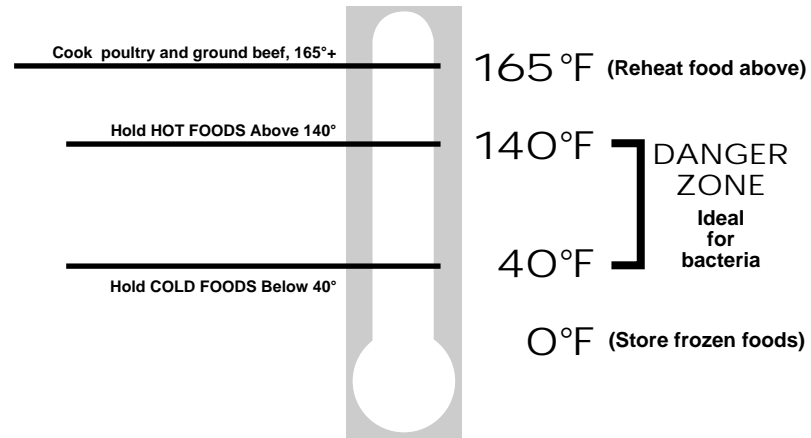
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Most food-borne illness in the U.S. results from undercooked foods and improper food handling.

Please remember...

- Keep hot foods hot and cold foods cold.
- Pre-cooking meat saves time when grilling, but make sure the meat goes directly from the oven or microwave to the grill.
- Use a meat thermometer.
- Throw out any leftover food, hot or cold, that has been left out more than two hours.

It's a Matter of Time and Temperature...



DO NOT HOLD PERISHABLE FOODS MORE THAN 2 HOURS IN THE DANGER ZONE.

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For Holiday and Barbeque Seasons