



SUPER BOWL LI

FOOD SAFETY AWARENESS


17 PEOPLE

THE AVERAGE HOUSEHOLD WILL BRING 17 PEOPLE TOGETHER ON THE DAY OF THE GAME, MAKING IT THE MOST WATCHED, MOST HIGHLY CELEBRATED EVENT OF THE YEAR.

SECOND HIGHEST


MILLIONS OF AMERICANS MARK SUPER BOWL SUNDAY WITH FRIENDS AND FAMILY MAKING IT THE SECOND HIGHEST DAY OF FOOD CONSUMPTION IN THE UNITED STATES AFTER THANKSGIVING.

DANGER ZONE



THE DANGER ZONE IS WHEN FOOD IS BETWEEN 40 F AND 140 F. PERISHABLE FOODS THAT ARE NOT SERVED WITH A HEATING SOURCE SHOULD BE DISCARDED AFTER REMAINING AT ROOM TEMPERATURE FOR TWO HOURS.

PERSONAL FOUL




IN FOOD SAFETY, THIS PENALTY OCCURS WHEN THE HEALTH OF YOUR GUESTS IS PLACED IN JEOPARDY BECAUSE YOU FAIL TO FOLLOW ONE OR MORE OF THE USDA'S FOOD SAFETY MESSAGES.

FALSE START


WHEN PARTIALLY AND UNDERCOOKED FOOD IS SERVED, IT'S A FALSE START. MEAT, POULTRY, AND FISH SHOULD BE COOKED TO A TEMPERATURE HIGH ENOUGH TO KILL HARMFUL BACTERIA SUCH AS E. COLI AND SALMONELLA.

ILLEGAL USE OF HANDS



DON'T GET THIS PENALTY BY WASHING HANDS IN WARM, SOAPY WATER FOR AT LEAST 20 SECONDS TO REDUCE THE RISK OF FOOD BOURNE ILLNESSES.

INTENTIONAL GROUNDING



THIS PENALTY OCCURS WHEN A GUEST AT YOUR SUPER BOWL PARTY EATS UNDERCOOKED BURGERS OR PERISHABLE FOODS LEFT OUT IN THE DANGER ZONE.

SCORE IN THE RED ZONE

THE ONLY WAY TO BE SURE FOOD IS SAFELY COOKED IS TO USE A FOOD THERMOMETER TO MEASURE THE INTERNAL TEMPERATURE. MAKE SURE IT IS IN THE RED ZONE FOR THE TYPE OF MEAT YOUR ARE COOKING.

OTHER SAFETY TIPS



USE PLASTIC CUPS OR PROVIDE A WAY FOR PEOPLE TO IDENTIFY THEIR DRINKS.



GIVE EVERY DISH A UTENSIL FOR SERVING. AVOID ANYTHING THAT INVOLVES STICKING YOUR HANDS INTO A FOOD BOWL.



DO NOT SHARE FOOD.

MAKE SURE THERE IS PLENTY OF SOAP NEXT TO SINKS AND USE DISPOSABLE HAND TOWELS RATHER THAN REUSABLE ONES.