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.

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.

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

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.

<table>
<thead>
<tr>
<th>Temp</th>
<th>Meat</th>
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</thead>
<tbody>
<tr>
<td>145°F</td>
<td>beef, pork, lamb, veal (then let rest 3 minutes before serving)</td>
</tr>
<tr>
<td>145°F</td>
<td>fish</td>
</tr>
<tr>
<td>160°F</td>
<td>hamburgers and other ground meat</td>
</tr>
<tr>
<td>165°F</td>
<td>poultry</td>
</tr>
</tbody>
</table>

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/foodsafety
Accessible version: https://www.cdc.gov/foodsafety/communication/bbq-iq.html
Summer Grilling Tips

Summer Grilling Season is here! As you fire up your BBQ, keep in mind these grilling safety tips courtesy of the RPV Emergency Preparedness Committee. Stay safe with your grill and food procedures and enjoy your BBQ to the fullest this summer.

How to Grill Safely:
Food poisoning peaks in the summer months when warmer temperatures cause foodborne germs to flourish. Follow these steps for a safe and enjoyable grilling season.

**SEPARATE:** When Shopping, pick up meat, poultry, and seafood last, right before checkout. Separate them from other food in your shopping cart and grocery bags. To guard against cross contamination, put packages of raw meat and poultry into individual plastic 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 worksurfaces, utensils and the grill before and after cooking.

**CHECK YOUR GRILL AND TOOLS:**
Use a moist cloth or paper towel to clean the grill surface before cooking. If you use a wire bristle brush, thoroughly inspect the grill's surface before cooking. Wire bristles from grill cleaning brushes may dislodge and stick into food on the grill.

**DON’T CROSS-CONTAMINATE:**
Throw out marinades and sauces that have touched raw meat juices, which can spread germs to cooked foods. Use clean utensils and a clean plate to remove cooked meat from the grill.

**COOK:** Use a food thermometer to ensure meat is cooked hot enough to kill harmful germs. When smoking, keep temperatures inside the smoker at 225°F to 300°F to keep meat a safe temperature while it cooks.
- 145°F – whole cuts of beef, pork, lamb, and veal (stand-time of 3 minutes at this temperature)
- 145°F – fish
- 160°F – hamburgers and other ground beef

**After Grilling:** 140°F or warmer – until it is served

**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).
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Sign up for Alert SouthBay by:
• Texting “alertsbsb” to 888-777, which returns a link to register.
• Or register online at alertsouthbay.com

Fireworks Strictly Prohibited
Celebrate safely this Fourth of July! Fireworks are illegal and strictly prohibited on the Peninsula. Fireworks pose a significant fire danger, cause injuries, scare pets and may trigger a response in those with post-traumatic stress disorder (PTSD).
Respect your neighbors and obey the law. DO NOT LIGHT FIREWORKS.

For additional information and resources, please contact Jesse Villalpando, Emergency Services Coordinator at JVillalpando@rpvca.gov or (310) 544-5209.