Wash hands with soap and water. People can make others sick if they fail to wash hands before handling food.

Use a clean cutting board or plate when taking cooked food off the grill. Discard marinades that have come in contact with raw meat.

Cook food to a safe temperature to kill those nasty bugs (bacteria) that could be present. Use a food thermometer to be sure.

Chill food promptly! Avoid the “Danger Zone.” Bacteria can grow rapidly between 40 and 140 °F.

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