



COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY
DEPARTMENT OF ENVIRONMENTAL HEALTH

INFORMATIONAL BULLETIN NO. 15-95-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

FOOD SAFETY AT POTLUCKS

A potluck is a meal to which everyone brings a dish to share. We've all participated in these social occasions at one time or another whether at work or church or private club. When planning a potluck, care must be taken to ensure food safety. Using the following food safety tips will help prevent foodborne illness.

- ***Time is not on your side!*** Perishable foods can stay out under the best of circumstances no more than 4 hours. Consider how long the food has been sitting out before deciding to take another bite. Two hours is a best bet rule for potluck foods.
- ***Keep readily perishable foods, such as casseroles and potato salad, cold! (41° F or below).*** If you don't have access to a refrigerator or there's not enough room, use an insulated cooler and put ice on top, with food to be kept the coldest on the bottom.
- ***Keep hot foods hot!*** Use a thermos or insulated dish for serving. General rule is above 135 ° F at all times.
- ***Don't cross-contaminate food!*** Keep raw meat, poultry and fish well wrapped so that drippings don't contaminate other foods. Use a clean plate. Don't put cooked foods on the same plate that held raw meat. Don't place foods directly on ice that's not of drinking water quality.
- ***Keep beverage ice separate from ice used for keeping other foods cold!***
- ***Wash your hands before and after working with foods!***
- ***Thoroughly cook all raw meat poultry and fish!*** Have a thermometer available and cook food to the following internal temperatures
 - ✓ Ground Meats of any type or foods with ground meats in them to 157 ° F
 - ✓ Eggs or foods with eggs to 145 ° F
 - ✓ Pork products 145 ° F
 - ✓ Poultry or stuffed meats or other food items stuffed with meats 165 ° F
- ***Keep the menu simple!*** Avoid fancy food combinations.

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- *Use prepackaged condiments!*
- *Keep food and utensils covered until serving time!* Flies and insects, dust, and humans can carry disease causing bacteria.
- *Don't take leftovers home –throw them away!* By the end of the potluck the food has been handled by many people and is probably contaminated.

*Document available in an alternate format upon request

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