FEMA Region II Game Day Tip

Make sure your Super Bowl gathering is memorable for all the right reasons!

Keep it clean

Before you eat or handle food, wash your hands, food prep tools and surfaces.

Cook to the right temperature

Use a food thermometer to check that foods are cooked to the right temperature:
165°F for chicken and
160°F for ground beef.

Serve at the right temperature

Keep hot foods at **140°F** or warmer, and cold foods at **40°F** or colder.

Watch the clock

Throw out perishable food that has been sitting at room temperature for more than two hours; one hour if it's **90°F** or warmer.

Additional information and resources can be found at: https://www.cdc.gov/foodsafety/