

Cooler Safety for Picnics

Planning a picnic with friends and family this summer? Make sure that you pack your cooler safely to ensure a great time here in Florida!

1 Keep drinks in a separate cooler from food.

2 Pack your cooler in reverse-use order, packing foods first that you will use last.

3 Meat, poultry, and seafood may be packed frozen should you need to keep it cool longer.

4 Just like your home refrigerator, having full coolers help maintain cold temperatures longer. A full cooler will stay cold longer than a partially full cooler.

5 Transport your cooler in the air-conditioned passenger compartment of your vehicle, rather than placing it in a hot trunk.



Pack drinks and ready to eat food items in a separate cooler.

6 At the picnic site, keep your cooler out of direct sun contact.

7 Wash your hands with soap and warm water thoroughly for at least 20 seconds before and after touching raw meat, poultry, and seafood.

8 Use a food thermometer to make sure meat, poultry, and seafood has reached a safe internal temperature.

9 Remember to not let food sit out for more than two hours.

10 If the outdoor temperature is hot (**90°F or higher**), reduce this time to one hour.



Pack 2nd cooler with frozen items and meats in order of usage.



Enjoy the great Florida outdoors this summer and stay food safe!

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