

Food Safety: To-Go!

Handling delivered, to-go meals, and curbside delivery groceries safely.

Curbside Delivery

Buy sensible quantities!

Schedule pickup to allow the shortest time in your vehicle.

Place groceries **INSIDE** the vehicle.

Bring a cooler/insulated bag to keep cold/frozen food cold.

Once you're home, get cold, frozen, and other perishable foods stored right away.

Take-Out Meals

Time your pick-up or delivery so you can eat your meal at its peak quality and safety.

Keep hot foods hot and cold foods cold.

Remember the 2-hour rule.

If the food will not be eaten right away, hold at a safe temperature.

Keep hot foods at 140 degrees F or warmer.

Keep cold foods at 40 degrees F or colder.

Leftovers

After 2 hours, throw away perishable foods that have been out at room temperature.

This includes leftovers from restaurants!

Exceptions: crackers, cookies, baked goods & whole fruit

Slice large cuts of meat or poultry into smaller pieces.

Refrigerate or freeze in shallow containers.

How Long Can I Keep It?

Refrigerator

Cooked meat or poultry	3-4 days
Pizza	3-4 days
Luncheon meats	3-5 days
Egg, tuna, and pasta salads	3-5 days

Freezer

Cooked meat or poultry	2-6 months
Pizza	1-2 months
Luncheon meats	1-2 months

Other Tips to Keep Food Safe

Wash your hands before handling your food.

Never thaw frozen meats or other prepared foods at room temperature; use the refrigerator or put directly in the oven to thaw and reheat.

Set the oven to a temperature of at least 325 degrees F.

Reheat foods that have meat or poultry to an internal temperature of at least 165 degrees F.

Reheat sauces, soups, and gravies to a boil.

Do not use a slow cooker to reheat.

Check your microwave's instructions.

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