



United States Department of Agriculture

Oh, hey...

DIY BRIDES

Catering can be expensive!

When preparing food for guests, you can't afford to forget food safety!



SEPARATE

Use separate surfaces for produce, meat, seafood and eggs.



COOK

Cook all meat and poultry to proper internal temperatures.



TRANSPORT

Store cold food at or below 40°F. Wrap or insulate hot food to keep it at or above 140°F.



RE-HEAT

Food that has been cooked ahead should be re-heated to at least 165°F. Re-heat sauce, soup and gravy to a boil.



Find out more about food safety:
WWW.FSIS.USDA.GOV



United States Department of Agriculture

Don't let food poisoning **CRASH** your wedding!



ASK YOUR CATERER THESE FOOD SAFETY QUESTIONS

WHO on staff is a certified food handler?



Certification means proper training in safe food handling methods.

WHAT potential allergens will be in the food served?



Notify guests of common allergens, such as milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans.

WHERE will the food be prepared?



If offsite, have plenty of knives, cutting boards, dish towels, and dish soap available for onsite preparation.

WHEN will the food be served and how long will it sit?



Don't let food sit out for more than 2 hours. This is very important for buffet-style meals.

WHY should hors d'oeuvres only be served for an hour?



Perishables can only be left out for 1 hour during hot (90°F and up) summer temperatures.

HOW will food be transported?



Store cold food at or below 40°F, hot food at or above 140°F and separate raw food to prevent cross-contamination.



Want more food safety tips?
WWW.FSIS.USDA.GOV





United States Department of Agriculture



PLANNING THE PERFECT WEDDING MENU?



8 foods are responsible for 90% of food allergic reactions!



MILK



EGG



FISH



SHELLFISH



PEANUTS



SOY



WHEAT



TREE NUTS



3 Tips to Prevent Food Allergic Reactions at Your Wedding

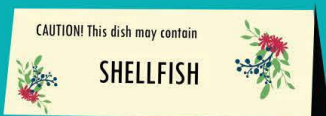
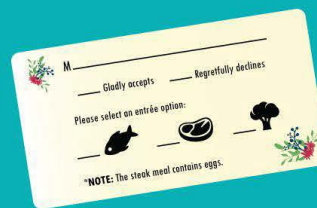


1

Check with your **CATERER** about potential allergens.

Use your **WEDDING RSVPs** and meal selections to notify guests of potential allergens.

2



3

Use labels on **BUFFET TABLES** to identify potential allergens in dishes.

Find out more about food safety:
WWW.FSIS.USDA.GOV



United States Department of Agriculture

SOMETHING OLD, NEW, BORROWED AND BLUE...



Add these kitchen essentials to your **WEDDING REGISTRY** too!



Kitchen Food Safety Toolkit



FOOD THERMOMETER



Check internal temperatures to ensure that food is safe to eat.



KITCHEN TOWELS



Don't spread bacteria - wash towels frequently.



SLOW COOKER & INSULATED CONTAINERS



Keep hot foods hot (140°F or higher) so bacteria don't grow.



KNIVES & CUTTING BOARDS



Keep raw meat and poultry separate from produce to prevent cross-contamination.



COOLER & GEL PACKS



Keep raw meat and poultry cold (40°F or below).



SEALED CONTAINERS

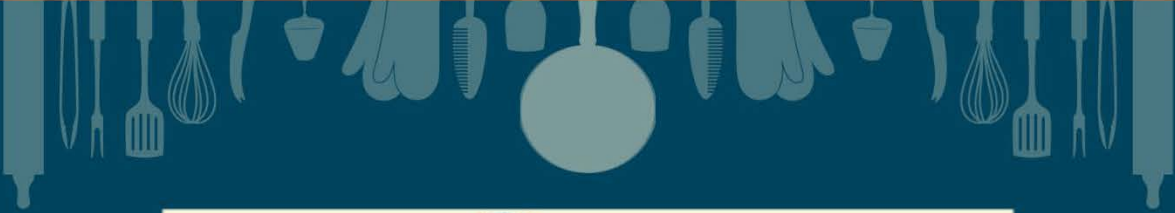


When transporting raw meat and poultry, keep them separate from other food.

WWW.FSIS.USDA.GOV



United States Department of Agriculture



Planning a BRIDAL brunch?

Don't get caught with **egg** on your face.



Follow these **FOOD SAFETY TIPS** for cooking **PERFECT EGGS, THREE WAYS.**



SCRAMBLED

Cook until firm, not runny.



FRIED, BOILED or POACHED

Cook until both the egg white and the yolk are firm.



CASSEROLE

Cook until the casserole center reaches 160°F.

PRO TIP: Using a food thermometer is the only reliable way to check that food is done.



Learn more about food safety:
WWW.FSIS.USDA.GOV



United States Department of Agriculture



SAVE THE DATE: DON'T CROSS-CONTAMINATE!



FOOD PREP TIPS for food-safe Bridal Showers



PREVENT CROSS CONTAMINATION

Use one cutting board for produce and another one for raw meat, poultry or seafood.

WATCH THE SERVING LINE

Hold separate refill dishes at the appropriate temperature. Remove and replace serving dishes as needed.



KEEP COLD FOOD COLD

Keep food at or below 40°F by placing shallow food containers inside a pan filled with ice.

KEEP HOT FOOD HOT

Keep food hot at or above 140°F by using chafing dishes, preheated steam tables, warming trays or slow cookers.

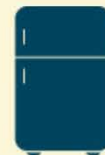


CLEAN SERVING AREAS

Use clean towels throughout the event to wipe down serving areas.

HANDLE LEFTOVERS CORRECTLY

Refrigerate or freeze leftovers in shallow containers and toss food that has been sitting at room temperature for more than two hours.



Find out more about food safety:
WWW.FSIS.USDA.GOV



United States Department of Agriculture

On your big day
DON'T TOSS YOUR TRADITIONS
Along with the bouquet!



FOOD SAFETY TIPS

For serving family recipes at wedding events

1

COOK

to safe internal temperatures



145° F Steak and Pork
Followed by 3 minute rest
165° F Poultry
160° F Ground Beef



2

TRANSPORT

in insulated food containers



3

SERVE

at safe temperatures



COLD FOODS
Below 40° F



HOT FOODS
Above 140° F



4

STORE

by chilling or freezing in shallow containers



More information:
WWW.FSIS.USDA.GOV



United States Department of Agriculture

Wedding Words of Wisdom

Keep your wedding guests safe!

DON'T MAKE THESE

FOOD SAFETY MISTAKES



MISTAKE #1

Tasting food to see if it's still good to eat

WHY: You can't taste, smell or see the bacteria that causes food poisoning.



MISTAKE #2

Putting cooked meat on a plate that held raw meat

WHY: Bacteria from the raw meat can spread to the cooked meat.



MISTAKE #3

Washing meat or poultry before cooking

WHY: Washing raw meat or poultry can spread bacteria to other surfaces.



MISTAKE #4

Letting food cool before putting it in the fridge

WHY: Illness-causing bacteria can grow within two hours unless food is refrigerated.



MISTAKE #5

Undercooking meat, poultry, seafood or eggs

WHY: Food needs to be cooked properly in order to kill harmful bacteria.



MISTAKE #6

Thawing food on your countertop

WHY: Harmful bacteria can multiply rapidly at room temperature.

Ready to find out more about food safety?

WWW.FSIS.USDA.GOV



United States Department of Agriculture

FOOD SAFETY 'TO DOs' BEFORE SAYING YOUR 'I DOs'

WEDDING WEEKEND CHECKLIST



FOOD THERMOMETER

Check the temperature of food to ensure it is cooked properly.



KNIVES

Keep your produce and fruit knives separate from the knives used for raw meat, poultry and seafood.



CUTTING BOARDS

Bring at least one cutting board for meat and one for fruit or produce.



SEALED CONTAINERS

Use sealed containers to keep food separate in transit and for proper storage of leftovers.



DISH TOWELS

Dish towels contain a lot of germs - take extra towels with you.



CHAFING DISHES

Use chafing dishes or warming trays to keep food hot after cooking - at 140°F or above.



DISH SOAP

Wash surfaces, utensils and hands after each use, even when prepping food.



COOLER

Cold foods should be held at 40°F or colder.

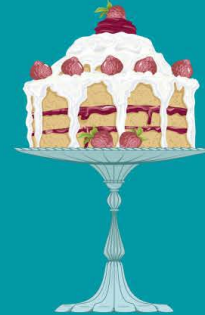
WWW.FSIS.USDA.GOV
FOR MORE FOOD SAFETY TIPS!



United States Department of Agriculture



DON'T THROW OUT THE CAKE! SAVE THE DATE



Wedding Guide for Storing Leftovers

CAKE

FREEZER: 4-6 MONTHS
FRIDGE: 3-5 DAYS

PASTRIES

FREEZER: 14 MONTHS
PANTRY: 5-10 DAYS

CHOCOLATE

UNOPENED: 1-2 YEARS

CHICKEN

FREEZER: 4-6 MONTHS
FRIDGE: 3-5 DAYS

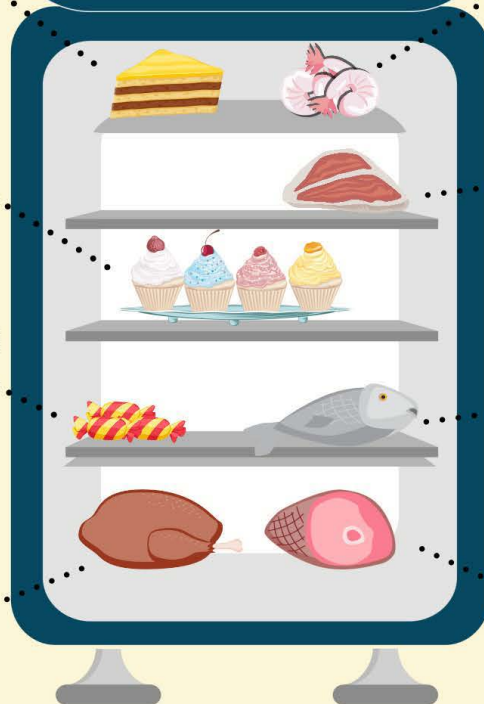


SHRIMP
FREEZER: 6-18 MONTHS
FRIDGE: 1-3 DAYS

FILET MIGNON
FREEZER: 4-12 MONTHS
FRIDGE: 3-5 DAYS

FISH
FREEZER: 1-2 MONTHS
FRIDGE: 3-5 DAYS

LAMB
FREEZER: 4-12 MONTHS
FRIDGE: 3-5 DAYS



NOTE: Food lasts in the freezer indefinitely, but quality decreases after the referenced period of time.



Download the FoodKeeper App
<http://www.fsis.usda.gov/apps>





United States Department of Agriculture

INTERNATIONAL FOOD TIPS FOR HONEYMOONERS

Don't let foodborne illness **WRECK** your vacation!

When traveling abroad, play it **food-safe**.

DON'T



INSTEAD

DO



Avoid tap water and beverages with ice.

Enjoy coffee and tea (drinks made with boiled water), bottled water, and canned beverages.



INSTEAD



Don't eat raw meat, poultry or produce.

Only eat fully cooked food and fruit that you can peel yourself.



INSTEAD



Stay away from unpasteurized dairy products.

Stick to pasteurized dairy products, like hard cheese and pasteurized milk.



Find out more about food safety:
WWW.FSIS.USDA.GOV



United States Department of Agriculture

TYING the KNOT?

Prevent Food Poisoning from Spoiling the Party

WEDDING FOOD SAFETY TIMELINE



ENGAGEMENT PARTY

Only serve hors d'oeuvres for 1 hour during hot summers.



BRIDAL SHOWER

Put a food thermometer on your registry.



BACHELORETTE PARTY

Don't let food sit out for more than 2 hours.



WEDDING DAY

Label common food allergens on buffet tables.



HONEYMOON

Toss leftover meat and poultry before you leave.



FOR MORE FOOD SAFETY TIPS:
WWW.FSIS.USDA.GOV