The (name of organization/department) __________________________ are requesting permission to provide food at an event on (date) __________, beginning at ________ am/pm and ending at ________ am/pm.

We will be serving:

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<th>Where Product Will Be Stored Prior to Event</th>
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**General Instructions**

Safe and careful handling of raw meat and poultry is critical in preventing harmful bacteria from multiplying and contaminating other foods. It is extremely important that proper temperatures are reached during cooking to destroy harmful bacteria. Here are a couple of easy tips to follow in order to make sure the food you cook and serve at your cookout is both delicious and safe:

**Food Storage**
- Keep burgers, chicken, and all other perishable foods on ice or at 40°F or below until ready to cook or serve.

**Wash Hands Thoroughly**
- Wash hands with warm water and soap for at least 20 seconds before and after handling raw meat and poultry.

**Prevent Cross-Contamination**
- Use only clean, sanitized food containers, cutting boards, and utensils.
- Never use the same utensils for handling raw meat and poultry as you would use for handling ready-to-eat foods, (i.e. hamburger buns, cooked foods).
- Use separate cutting boards for raw foods and ready-to-eat foods.
- Never touch raw foods and then ready-to-eat foods with the same utensil.
- Never touch ready-to-eat foods with bare hands. Use utensils or disposable gloves.

**Cook Foods Thoroughly**
- Cook burgers to 155°F/68°C (until juices run clear and are no longer pink). To check temperature, insert the thermometer probe for 15 seconds into the center of the burger at a 45° angle.
- Cook poultry to 165°F/74°C. To check temperature, place thermometer into the thickest part of the meat for 15 seconds.
- Keep all cooked foods at a minimum temperature of 140°F/60°C or above for service. Eat within a 2-hour time period.

We (name of organization) ________________________ have reviewed the above standards in their entirety, and understand that our event may be terminated at anytime if they are not adhered to.

Authorized Signature (org./dept.) ___________ Date ___________ Printed Name __________________________