

Keep food heroic with the ultimate clash of...

RAW FOODS

VS.

COOKED FOODS

Separate Raw and Cooked Foods

Store Raw Foods on Lower Shelves

Use Separate Cutting Boards

Cook to Safe Temperatures

Clean Utensils and Surfaces

Avoid Cross-Contamination During Grilling

Never Reuse Marinades

Check for Doneness

Defrost Safely

Refrigerate Cooked Foods Promptly

Learn Q