



Packing Coolers Safely

When packing perishable foods in coolers for traveling, camping, picnicking, or any other occasion there are several things to consider in order to prevent foodborne illness.



- Take foods directly from the refrigerator or freezer to the cooler.
- Use ice or gel packs to keep coolers cold.
- Check food temperatures every two hours with a food thermometer. If food has been above 40°F for more than two hours, discard it.
- Pack drinks and snacks in a separate cooler, so the food cooler is opened less frequently.
- A cooler that is full will stay cold longer than a partially filled one.
- Keep cooler in air conditioned part of the car, not in the trunk.
- Keep cooler in a shady spot.
- Keep raw meats well wrapped and separate from ready-to-eat foods.

Source:

FSIS-USDA. Handling Food Safely on the Road. Fact Sheet. Accessed February 14, 2004 at:
http://www.fsis.usda.gov/Fact_Sheets/Handling_Food_Safely_on_the_Road/index.asp

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