

Pre-Party Checklist for Food Safety

You've got the food and beverages, tableware and decorations—but did you remember to add Food Safety to your checklist? Whether it's an elegant event or a casual get-together, make sure your preparations include these important food safety practices:



Preparation

- Make sure all work surfaces and utensils are clean.
- Use separate utensils and cutting boards for raw meat.
- Keep perishable ingredients refrigerated until needed.
- Refrigerate or freeze assembled hors d'oeuvres as soon as possible.

Serving

- Use tongs or serving utensils to serve hors d'oeuvres and leave enough space between them for easy selection.
- For cold foods, serve only the amount needed to last for half an hour.
- Keep cold foods at 40 degrees or below; refrigerate extras, replenishing platters as recommended.
- For hot hors d'oeuvres with meat, fish or dairy ingredients, stagger heating times, keeping reserves refrigerated until baking. That way, your late-arriving guests can enjoy the same appetizing selection as the early arrivals.
- Wash empty platter before refilling.

Leftovers

- Follow the two-hour rule! Refrigerate or freeze perishables, prepared foods and leftovers within two hours.

Wegmans