**[Be the MVP of your Super Bowl Party!](http://enewsletters.k-state.edu/youaskedit/2019/01/11/be-the-mvp-of-your-super-bowl-party/)**

The big game is almost here and it’s time for a party! And where there’s a party, there’s food! Be the MVP of your party with these food safety tips:

**Clean: Prepare for the win!**

* Start by washing your hands with warm soapy water for 20 seconds.
* Wash and sanitize all dishware and utensils.

**Separate: Your best defense!**

* Keep raw meat and poultry away from ready-to-eat foods.
* Use a clean utensil for each dish.
* Use a clean plate when going for second helpings of food.

**Cook: A game winner!**

* Use a food thermometer to check for doneness
* All poultry—165°F
* Burgers and sliders—160°F
* Soup and reheated foods—165°F

**Chill: Don’t let the clock expire!**

* Keep hot foods hot and cold foods cold.
* Put out food in batches.
* Follow the 2-hour rule.

[**Don’t Wing It**](http://enewsletters.k-state.edu/youaskedit/2019/01/11/dont-wing-it/)

Chicken wings have become a popular snack at many game day parties. The Partnership for Food Safety Education has some new resources to help keep those tasty wings safe to eat.

The **Don’t Wing It** campaign includes a short video; brochures for parents and seniors; an infographic; and some tasty recipes using chicken and turkey. There are many resources in Spanish.

Learn more about the **Don’t Wing It** Campaign and share their resources at [www.fightbac.org/food-safety-education/dont-wing-it/](http://www.fightbac.org/food-safety-education/dont-wing-it/).

This information was provided to me by Karen Blakeslee, K-State Rapid Response Center.