



## Be an MVP Tailgater...

- ◆ Make the right call in pre-game prep
- ◆ Know game day conditions to keep *hot-food-hot* and *cold-food-cold*
- ◆ Look for opportunities to re-purpose extra food

## Game Day Conditions

To-Do	Tips
Know the weather conditions for the day	<p>Keep <i>hot-food-hot</i> and <i>cold-food-cold</i></p> <p>Rain/snow: Protect food with tents, food covers, and plastic bags</p>
Take care of the food	<p><b><i>Make your Pre-game Prep count!</i></b></p> <p>Ready-to-eat food: Only set out what will be consumed in under two hours to retain food quality, reduce contamination, and limit waste</p> <p>Ready-to-cook food: When grilling or boiling food at the tailgate, prepare what will be consumed in under two hours to retain food quality, reduce contamination, and limit waste</p>
Store extra food properly	<p>Move food that has been sitting less than two hours to containers and restore in coolers to take home, share with others, or donate</p>

***Take the extra step to reduce food waste! It is a winning formula for all!***