



Lourdes A. Leon Guerrero
Governor
Joshua F. Tenorio
Lt. Governor

Department of Agriculture Dipåtamenton Agrikottura

163 Dairy Road, Mangilao, Guam 96913



Chelsa Muña-Brecht
Director
Adrian Cruz
Deputy Director

SAFE HANDLING GUIDELINES

HOW TO SAFELY HANDLE YOUR PIG

Food poisoning peaks when warmer temperatures cause foodborne germs to flourish. **Follow these steps for a safe and enjoyable meal.**

Separate

Separate meat from other food in your vehicle and table or countertops. To guard against cross-contamination, put raw meat into individual plastic bags.

Chill

Keep meat refrigerated until ready to cook. When transporting, keep below 40°F in an insulated cooler.

Clean

Wash your hands with soap before and after handling raw meat. Wash work surfaces, utensils, and the grill or stove before and after cooking. Surfaces, utensils and equipment that have been in contact with raw **pork** should be thoroughly cleansed. When **handling** raw **pork** (including fresh, chilled, frozen or thawed **pork**), avoid touching the face and other body parts. Immediately wash hands thoroughly with soap or liquid cleanser.

Check your grill and tools

Use a moist cloth or paper towel to clean the grill surface before cooking. If you use a wire bristle brush, thoroughly inspect the grill's surface before cooking. Wire bristles from grill cleaning brushes may dislodge and stick into food on the grill.

Don't cross-contaminate

Throw out marinades and sauces that have touched raw meat juices, which can spread germs, parasites, and bacteria to cooked foods. Use clean utensils and a clean plate to remove cooked meat from the grill.

Cook

Use a food thermometer to ensure meat is cooked hot enough to kill harmful germs, parasites, and bacteria. When smoking, keep temperatures inside the smoker at 225°F to 300°F to keep meat a safe temperature while it cooks.

- **145°F – whole cuts of pork (stand-time of 3 minutes at this temperature)**

After Grilling:

- **140°F or warmer – until it's served**

Refrigerate

Divide leftovers into small portions and place in covered, shallow containers. Put in freezer or fridge within two hours of cooking (one hour if above 90°F outside).