

# HOW TO PACK A COOLER

Load your cooler right, and you'll enjoy maximum chill on all your summer adventures. Follow these steps for how to fill it up.

## The Safe Zone

Your cooler needs to stay at 4°C (40°F) or colder to keep food safe. Make sure there's enough ice or ice packs in there to maintain a steady temperature the entire time the cooler's in use.

1.

Clean and dry the cooler well. Stash it in a cool spot until packing time.



2.

Chill perishable foods and drinks in the fridge the night before.



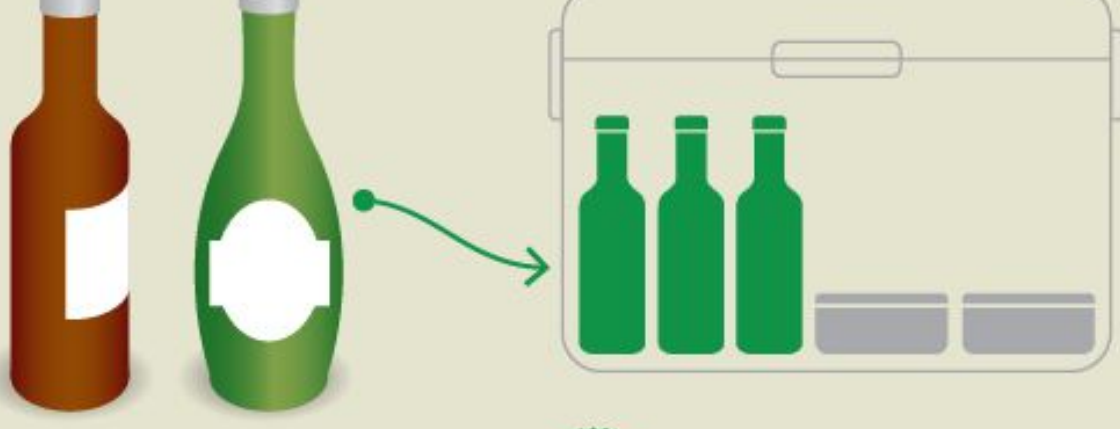
3.

Place raw meat, poultry and seafood in resealable watertight containers. Put them on the bottom of the cooler to prevent cross-contamination with other foods.



4.

Stand heavy, tall bottles, such as pop, wine and sparkling water, on the bottom of the cooler, beside the meat containers. That way, they won't squash anything or tip over.



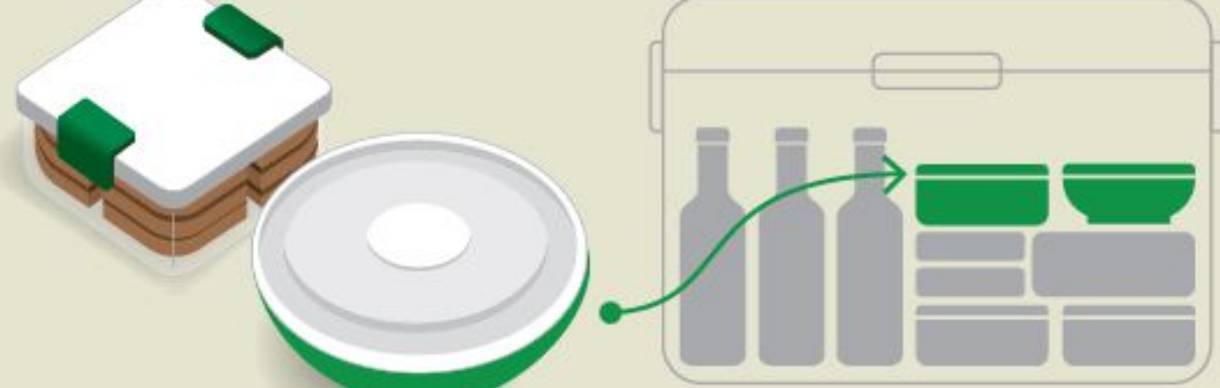
5.

Sealed packs of hamburgers, hot dogs and other uncooked meats go on top of home-sealed meat containers to contain leaks and prevent cross-contamination.



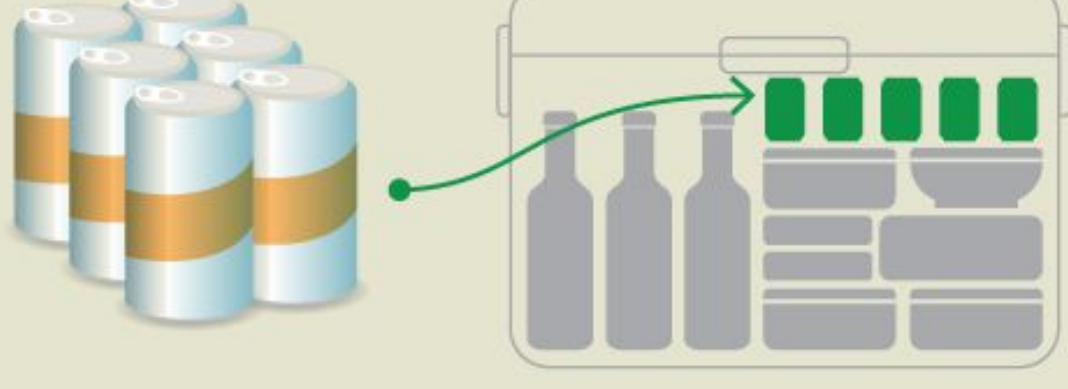
6.

Add sandwiches and salads next. Store them in rigid plastic containers, instead of bags, so they don't get squished.



7.

Place pop and beer cans, juice boxes and water bottles on top of the salads and sandwiches. Or grab another cooler and make it for drinks only. People reach in for drinks a lot more than they do for food, so this helps prevent the cool air from escaping repeatedly.



8.

Add ice or ice packs on top, filling any gaps with more packs or loose cubes.



9.

On the very top, over the ice, toss in packages of washed fruit and sliced veggies. Re-sealable bags are fine and take up less space.

