



Camping Cooking Safety Tips

Go over the fire safety protocol “stop, drop, roll” with the children and never let them near the stove without adult supervision.



Store any flammable liquid away from the tent, vehicle, and heat sources.

Always wash the utensils and hands with clean water, not pond water, before and after cooking.



Carry a food thermometer to ensure that the meat is at a safe temperature to eat and free from harmful microorganisms.

Use disposable latex gloves for handling raw meat and other food items.



Ensure the fire is completely extinguished, and pour water until the hissing stops.

Clean up before leaving and carry or burn the leftovers.

