

Today on the New York Times online, the video Hamburger Confidential points to how important it is to practice the four core basic safe food handling practices when handling and preparing hamburger at home. Clean, Separate, Cook and Chill.

Your cloth towels should be washed often on the hot cycle of the washing machine. Use wash cloths instead of sponges, or replace your sponges often.

Watch the video [here](#) .