

# Activity Idea Generator

## Reach Out and Fight BAC! Fruit and Vegetable Safe Handling Education Ideas



**Attention: Educators and Food Safety Advocates!** Whether you work for a school, a public agency, a health service provider or support community-based programs, you are in a great position to educate consumers about proper produce handling to reduce their risk of foodborne illness.

The Partnership for Food Safety Education ([www.fightbac.org](http://www.fightbac.org)) offers messages and downloadable materials that can be customized, showcasing your organization's leadership in food safety. Include these messages in your day-to-day community outreach efforts. Here are some ideas to get you started!

- Visit [www.fightbac.org](http://www.fightbac.org) for an illustrated, downloadable slide presentation, produce handling flyer, sample press release, graphics and other tools you can use to get the word out.
- Download and add your logo to the flyers. Distribute them at professional conventions, trade shows and company publicity events.
- Reach out to your community! Provide the customized flyer to area schools, hospitals, community centers, health agencies and farmers' markets and bring to community events such as fairs or festivals for distribution. Don't forget your local parks and recreation department and health agencies; healthy lifestyles and food safety go hand-in-hand!
- Hold a food safety publicity event featuring BAC! himself and all the FightBAC! materials. Rent a BAC! costume by contacting the Partnership at [info@fightbac.org](mailto:info@fightbac.org).
- Enlist the help of others. Using the slide presentation at [fightbac.org](http://fightbac.org), work with your local Boy Scouts and Girl Scouts, YMCA and YWCA and school science teachers to plan food safety presentations.
- Contact your local newspaper and urge them to publish the safe produce handling information. Use the sample press release and graphics at [www.fightbac.org](http://www.fightbac.org).
- Provide other community leaders with the link, [www.fightbac.org](http://www.fightbac.org), so they have easy access to the array of food safety materials.
- Post safe food handling information at your workplace so that employees on the front lines with consumers will be reminded daily of how to properly handle produce and other foods.
- Download the BAC!® graphics and use them in your community newsletters.
- Post the produce handling recommendations on your website or link to [www.fightbac.org](http://www.fightbac.org).
- Stay in touch with others across the country who develop food safety education programs. Sign up to be a BAC! Fighter today at [www.fightbac.org](http://www.fightbac.org)



