



Home Food Safety
MYTHBUSTERS
September is National Food Safety Education Month!

MYTH : Lemon juice and salt will clean and sanitize a cutting board.

MYTH : Putting chicken in a colander and rinsing it with water will remove bacteria like salmonella.

MYTH : Once a hamburger turns brown in the middle it is cooked to a safe internal temperature.

MYTH : You should not put hot food in the refrigerator.