Take a picture of your hand turkey and post it to Instagram or Twitter using the hashtag, #HandinHealth!

PARENT TIP!
The only way to know your turkey is fully cooked is to check the internal temperature using a food thermometer!

PARENT TIP!
Don’t rinse meat or poultry. That can spread germs around your kitchen.

Trace the outline of your hand and color it to look like a turkey!

Farmers raise healthy animals.

Workers take many steps to make sure food is kept safe.

Your turkey is kept cold as it travels to your grocery store.

The team at your grocery store works hard to deliver safe products.

Your family follows food safety steps when preparing meals.

The team at your grocery store works hard to deliver safe products.

DINNER TABLE

Core Four Rules of Home Food Safety

1. CLEAN
   Wash hands and surfaces often.

2. SEPARATE
   Don’t cross-contaminate.

3. COOK
   Cook to the safe internal temperature.

4. CHILL
   Refrigerate or freeze promptly.

MAKE YOUR OWN place cards for your Thanksgiving dinner table!

DIRECTIONS: Have an adult help you cut on the solid line. Write in the name and color the picture. Fold on the dotted line to make your place card.

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Brought to you by:

Learn more about food safety at StoryOfYourDinner.org

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