

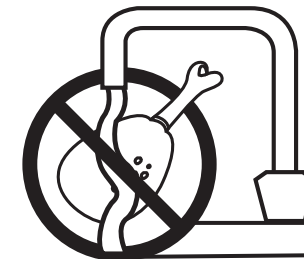
PARENT TIP!
The only way to know your turkey is fully cooked is to check the internal temperature using a food thermometer!

Cook to 165°

THE story OF YOUR dinner

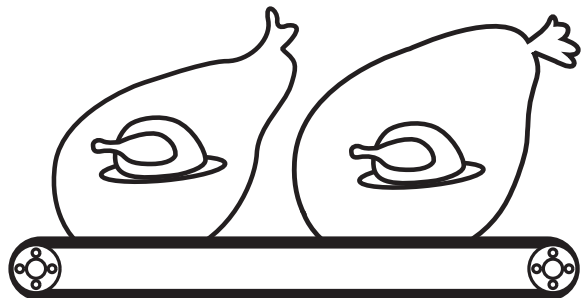
TURKEY

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



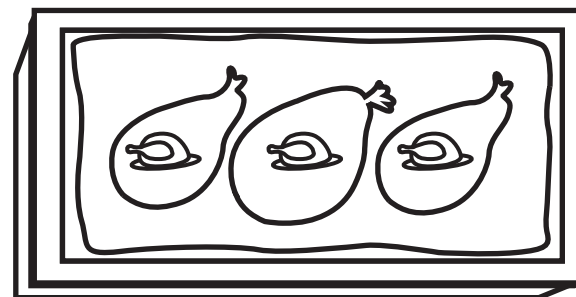
2 PROCESS

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



4 GROCERY STORE

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



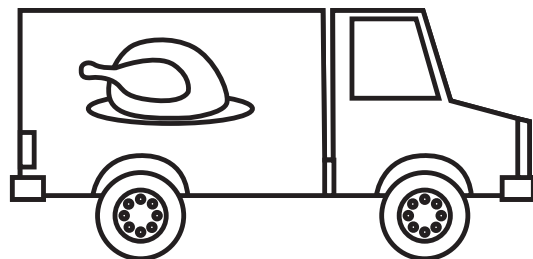
1 GROW



Farmers raise healthy animals.

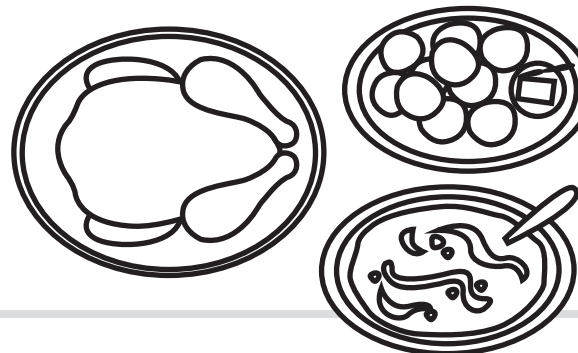
3 TRANSPORT

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



5 DINNER TABLE

Your family follows food safety steps when preparing meals.



CORE FOUR RULES OF HOME FOOD SAFETY



CLEAN

Wash hands and surfaces often.



SEPARATE

Don't cross-contaminate.



COOK

Cook to the safe internal temperature.

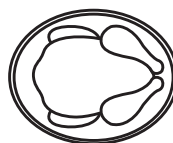
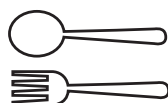
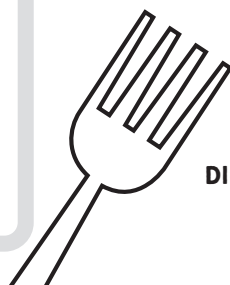


CHILL

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.



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

BROUGHT TO YOU BY:



Learn more about food safety at StoryOfYourDinner.org

Partnership for Food Safety Education 2016