Sharing the Do’s and Don’ts of Touch and Temp for safe poultry handling is an effective way to help your community reduce the risk of foodborne illness. We’ve created a robust collection of easy tools to help you share this important message and help everyone stay food-safe.

**CONSUMER BROCHURES:**
(X2)/PARENTS AND SENIORS
Handouts full of simple, action-oriented messaging to help educate older adults and parents of young children on how to stay safe when handling poultry in the store and at home.

**INFOGRAPHIC**
At a glance, this fun and easy-to-understand visual gives community members the critical steps to safely handle poultry. Share on social media.

**RECIPE BOOKLET**
Simple poultry recipe cards featuring safe handling tips to share with your community.

**SCIENCE BEHIND MESSAGES**
Arm yourself with scientific facts and talking points about foodborne illness and safe poultry handling so you can teach your community how to prevent cross contamination when shopping and at home.

**ARTICLE/BLOG POST**
A quick and easy-to-read article detailing the Dos and Don’ts of Touch and Temp you can share via your blog, social media outlets and newsletter.

**EMAIL TEMPLATE**
To get BAC Fighters started with local outreach to rec centers, senior centers, doctors’ offices, etc.