CAN YOU SPOT THE FOOD SAFETY DO’S AND DON’TS?

Circle the do’s and cross out the don’ts in the pictures below.

1. Turkey cooked to 165 °F
2. Turkey cooked to 125 °F
3. Eat raw cookie dough
4. Eat freshly baked cookies

**Do’s:**
1. Turkey cooked to 165 °F
2. Baked cookies on baking sheet
3. Two separate cutting boards
4. Wash hands with soap and water
5. Fridge at 40 °F
6. Rinsing fresh produce

**Don’ts:**
1. Turkey cooked to 125 °F
2. Use the same cutting board for raw meat & produce
3. Refrigerator set to 60 °F
4. Eat raw cookie dough
5. Wash hands with water
6. Rinse raw poultry

Learn more about food safety at StoryOfYourDinner.org