There are three food safety do’s and three food safety don’ts in the picture below. Can you spot them? Circle the Do’s and cross out the Don’ts.

DO’S
- Do use a thermometer to ensure the turkey has reached an internal temperature of 165 ºF.
- Do use separate cutting boards for meat and produce.
- Do keep your refrigerator at 40 ºF or below.

DON’T S
- Don’t rinse raw poultry before cooking. It can spread bacteria around your kitchen sink and surfaces.
- Don’t keep raw meat on a top shelf. Always keep it tightly wrapped on the bottom shelf to prevent leakage.
- Don’t allow pets to sit on food preparation surfaces.

Learn more about food safety at StoryOfYourDinner.org