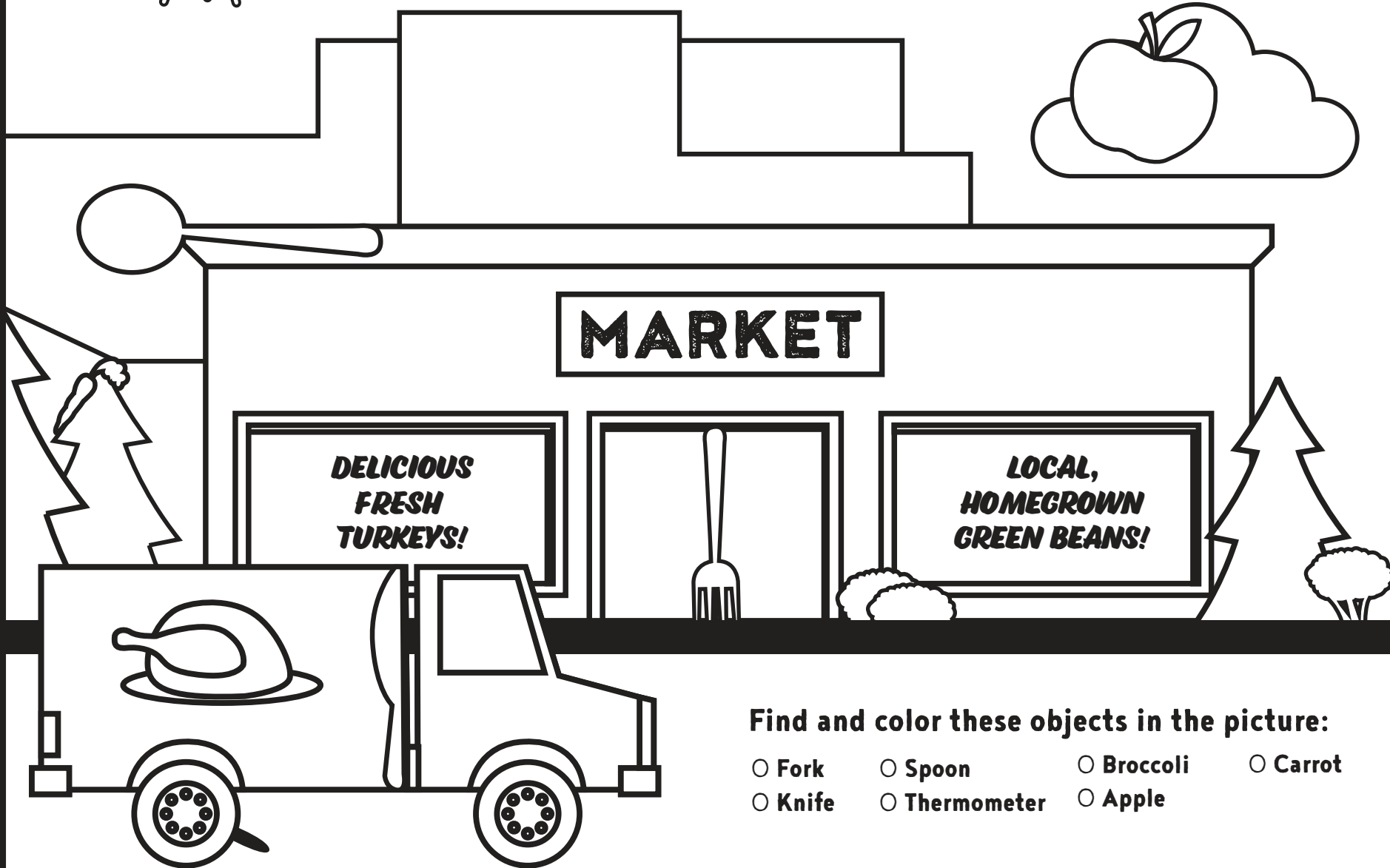
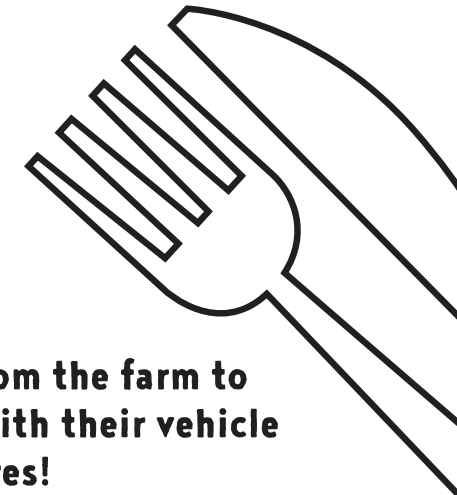


THE **story** OF YOUR **dinner**

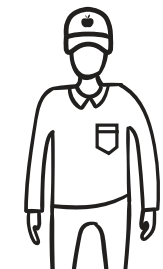
RETAILER



Trace the path of your vegetables from the farm to your dinner by matching the person with their vehicle and then color the pictures!



Farmer



Delivery Driver



Retail Employee



Mom

Find and color these objects in the picture:

- Fork
- Spoon
- Broccoli
- Carrot
- Knife
- Thermometer
- Apple

CORE FOUR RULES OF HOME FOOD SAFETY



CLEAN

Wash hands and surfaces often.



SEPARATE

Don't cross-contaminate.



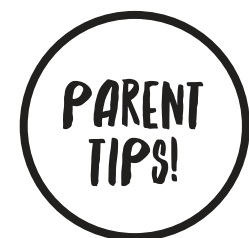
COOK

Cook to the safe internal temperature.



CHILL

Refrigerate or freeze promptly.



PARENT TIPS!

Keep raw meat and poultry separate from other foods. Place meat and poultry in a plastic bag at the meat counter when shopping.

In your shopping cart and in bags at checkout, separate fresh fruits and vegetables from household chemicals and raw meat, poultry, seafood and eggs.

Learn more about food safety at StoryOfYourDinner.org.

Partnership for Food Safety Education 2018

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