

'Crib Sheet': Tips for parents, grandparents and babysitters on ways to reduce the risk of food poisoning in households with small children.

Resources

For more information on food safety practices for babies, young children, and the people around them:

www.fightbac.org/childcare

Moms-to-Be from the US Food and Drug Administration

www.fda.gov/food/resourcesforyou/healtheducators

Other food safety resources for consumers

www.foodsafety.gov

About the Partnership for Food Safety Education

Millions of people get food poisoning each year – an estimated 1 in 6 people in the United States. Half of these victims of illness are children under 15 years old. Most often a person experiences moderate to severe gastroenteritis for a few days, then feels better. They think, “*it was just something I ate.*” However, food poisoning can seriously affect the most vulnerable (young children, pregnant women, the elderly and other immune-compromised individuals) and result in chronic health effects many years after a bout of food poisoning. In short, food poisoning can be more dangerous to health than many people realize.

To support consumers in protecting their health and that of their families, the non-profit Partnership for Food Safety Education helps them to keep top-of-mind practices that destroy or hinder the growth of dangerous foodborne pathogens. Educating consumers about food safety is NOT the entire solution to eliminating illness, but it is a critical aspect of prevention. The basic practices of clean, separate, cook and chill should be common knowledge for all Americans.

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