The story of your dinner

MARKET

Delicious fresh turkeys!
Local, homegrown green beans!

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

Keeping 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.

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!

Learn more about food safety at StoryOfYourDinner.org.

Partnership for Food Safety Education 2018

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