THE STORY OF YOUR DINNER

1 GROW
Farmers raise healthy animals.

2 PROCESS
Workers take many steps to make sure food is kept safe.

3 TRANSPORT
Your turkey is kept cold as it travels to your grocery store.

4 GROCERY STORE
The team at your grocery store works hard to deliver safe products.

5 DINNER TABLE
Your family follows food safety steps when preparing meals.

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.

MAKE YOUR OWN place cards for your Thanksgiving dinner table!
DIRECTIONS: Have an adult help you cut on the solid line. Write in the name and color the picture. Fold on the dotted line to make your place card.

TAKE A PICTURE OF YOUR HAND TURKEY AND POST IT TO INSTAGRAM OR TWITTER USING THE HASHTAG #HANDINHEALTH!

PARENT TIP!
The only way to know your turkey is fully cooked is to check the internal temperature using a food thermometer.

PARENT TIP!
Don’t rinse meat or poultry. That can spread germs around your kitchen.

BROUGHT TO YOU BY:
Cargill
FROZEN FOOD FOUNDATION
Partnership for Food Safety Education

Learn more about food safety at StoryOfYourDinner.org.
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