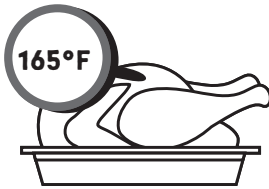




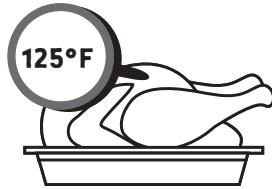
CAN YOU SPOT THE FOOD SAFETY DO'S AND DON'TS?

Circle the do's and cross out the don'ts in the pictures below.

1

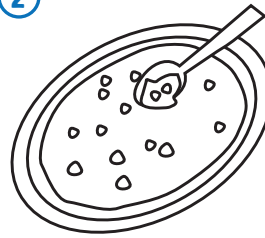


Turkey cooked to 165 °F

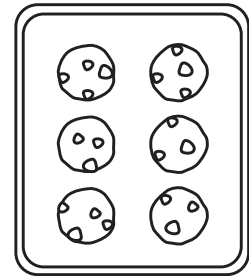


Turkey cooked to 125 °F

2

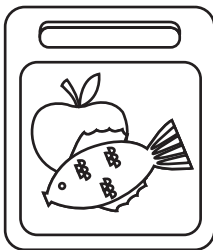


Eat raw cookie dough

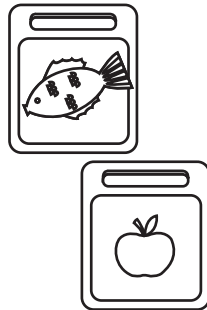


Eat freshly baked cookies

3

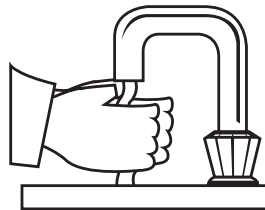


Use the same cutting board for raw meat & produce

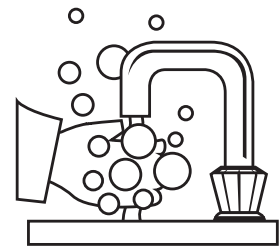


Use separate cutting boards

4

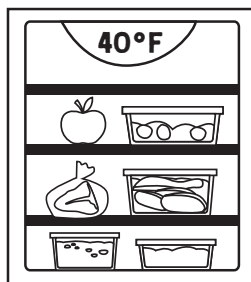


Wash hands with water

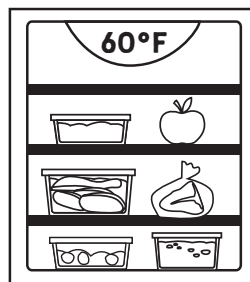


Wash hands with soap and water

5

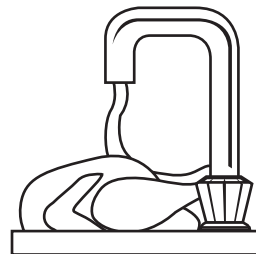


Refrigerator set to 40 °F

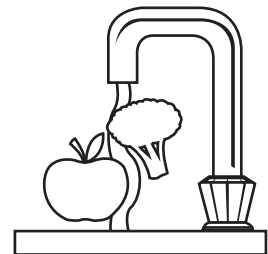


Refrigerator set to 60 °F

6



Rinse raw poultry



Rinse fresh produce

Learn more about food safety at StoryOfYourDinner.org

BROUGHT TO YOU BY:

