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
   - Read thermometer

2. Turkey cooked to 125 °F
   - Do not eat raw

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
   - Store raw meats
   - Rinse raw poultry

6. Refrigerator set to 60 °F
   - Do not store raw meats
   - Rinse fresh produce

Learn more about food safety at StoryOfYourDinner.org