Delicious Fresh Turkeys!
Local, Homegrown Green Beans!

Find and color these objects in the picture:
- Fork
- Knife
- Spoon
- Thermometer
- Broccoli
- Carrot
- Apple

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

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!
Keep 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.

Learn more about food safety at StoryOfYourDinner.org.

Brought to you by: