**GROW**
Farmers raise healthy animals.

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

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

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

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

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**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.

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

**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.

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

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**TRACE THE OUTLINE OF YOUR HAND AND COLOR IT TO LOOK LIKE A TURKEY!**

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

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**Learn more about food safety at StoryOfYourDinner.org.**

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**BROUGHT TO YOU BY:**
- Cargill
- Costco Wholesale
- Partnership for Food Safety Education

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**Take a picture of your hand turkey and post it to Instagram or Twitter using the hashtag #HandinHealth!**