

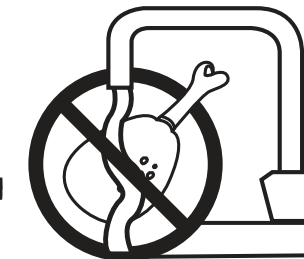
PARENT TIP!
The only way to know your turkey is fully cooked is to check the internal temperature using a food thermometer.

Cook to 165°

THE **story** OF YOUR **dinner**

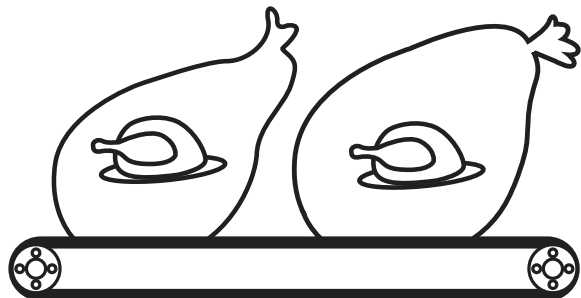
TURKEY

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



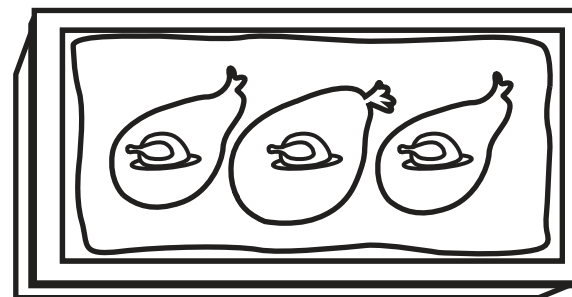
2 PROCESS

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



4 GROCERY STORE

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

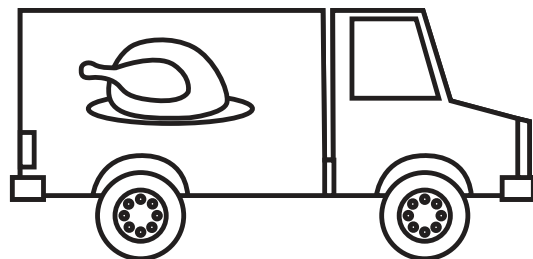


1 GROW



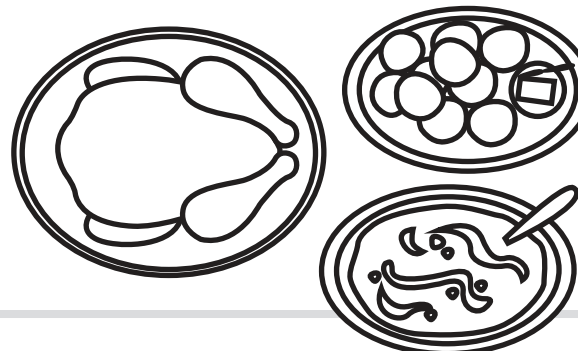
3 TRANSPORT

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



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.

Trace the outline of your hand and color it to look like a turkey!

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

BROUGHT TO YOU BY:



Learn more about food safety at StoryOfYourDinner.org.

