



## Partnership for Food Safety Education

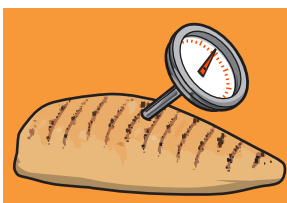
Hello Parents! Are you aware that illnesses from *Salmonella* spike in the summer? And that **the overwhelming majority of hospitalizations from Salmonellosis occur in children under 5 years of age?** Be ready this summer to **TAKE ACTION** and reduce the risk of infection in your family!

# We're getting you ready for a **SUMMER WITHOUT SALMONELLA** with these *Quick Tips!*



### **DON'T RINSE RAW POULTRY**

This spreads germs around the kitchen and is not a food safety step.



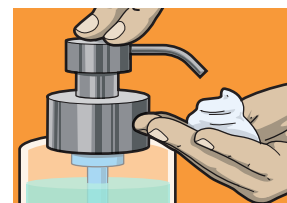
### **COOK POULTRY TO 165°F**

Always use a food thermometer.



### **WASH YOUR HANDS**

Before all meal preparations.



### **ALWAYS USE SOAP**

For effective hand washing.



### **RECOGNIZE THE SYMPTOMS**

- **Abdominal Cramps & Tenderness**
- **Fever**
- **Diarrhea**

A child might show these symptoms of gastroenteritis in a range from 12 to 72 hours.

**Kids under 4 are 4.5 times more likely to acquire bacterial infections from food compared to adults.**

***Salmonella is common***  
& can be found in many types of foods.

### **FOOD**

### **PREVENTION**

Raw or undercooked eggs, poultry and meat

Cook to safe internal temperature

Raw or unpasteurized milk or other dairy products

Buy and consume only pasteurized milk and dairy products

Raw produce

Rinse all fresh raw fruits and vegetables just before eating

- **WASH HANDS**, kitchen work surfaces, and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- **WASH HANDS** with soap after handling reptiles, birds, or baby chicks, and after contact with pet feces.

For more tips go to [www.fightbac.org/summer](http://www.fightbac.org/summer)