



PFSE Anniversary Webinar: BAC(k) to Basics

Welcome from PFSE



Britanny Saunier
Executive Director
Partnership for Food Safety Education
bsaunier@fightbac.org

Today's Line Up



- **Welcome / Housekeeping** with Brittany Saunier, Partnership for Food Safety Education
- **Honoring 25 Years** with Harold Chase, PFSE Vice Chair of the Board, NSF International
- **About the Core Four** with Brittany Saunier, Partnership for Food Safety Education
- **FDA's Food Safety and Nutrition Survey** with Amy Lando, U.S. Food and Drug Administration
- **NEW! Coloring Pages / Safe Recipe Style Guide for Video Creators / Updated Fight BAC! Brochure** with Brittany Saunier, Partnership for Food Safety Education

Housekeeping



Join the chat! Or send a question during the webinar.



After the webinar, you'll receive a brief survey. Please complete it.

Help us improve!

Continuing Education Units



One-hour CEU available from ANFP, CDR, NCHEC & NEHA

- Download certificates from chat box
- Follow-up email tomorrow
- Download at fightbac.org under “Free Resources” tab and “Recorded Webinars”
- Educators seeking NCHEC must complete online questionnaire **by July 7**

About the Partnership



We are an active network of...

- 13,000 health and food safety educators
- 40 Partner organizations
- Federal liaisons (CDC, FDA, USDA)

All working together to advance trusted, consistent, science-based behavioral health messaging.



Did You Know?



Every year in the United States...

- 1 in 6 people (or 48 million people) get sick from foodborne illness, commonly called food poisoning
- 128,000 are hospitalized
- 3,000 die from eating contaminated food

Following simple food safety steps can help prevent foodborne illness and the spread of germs.



Honoring 25 Years of Food Safety



Harold Chase
Vice-Chair, PFSE Board Member

Director, Legislative and Regulatory Affairs
NSF International

History of PFSE



- Established May 12, 1997
- Memorandum of Understanding signed
- Federal and state government, industry, and consumer leaders
- Fight BAC!® Keep Food Safe from Bacteria released in 1998



Poll Question #1



What are the core four food safety practices?

1. Wipe, rinse, microwave, refrigerate
2. Rinse, dry, cook, thaw
3. Clean, sanitize, refrigerate, freeze
4. Clean, separate, cook, chill
5. I don't know the core four.

About the Core Four



- **Clean**

- Wash hands and surfaces often
- Rinse fresh fruits and vegetables with water

- **Separate**

- Don't cross-contaminate

- **Cook**

- Cook to the safe internal temperature with a food thermometer

- **Chill**

- Refrigerate promptly at 40 °F or below



FSANS | FDA's

Food Safety and Nutrition Survey

Amy Lando, MPP
Consumer Studies Branch
Division of Public Health Informatics and Analytics
Office of Analytics and Outreach
CFSAN, FDA

May 12, 2022

FSANS Project Team



Amy Lando, MPP



Linda Verrill, Ph.D.

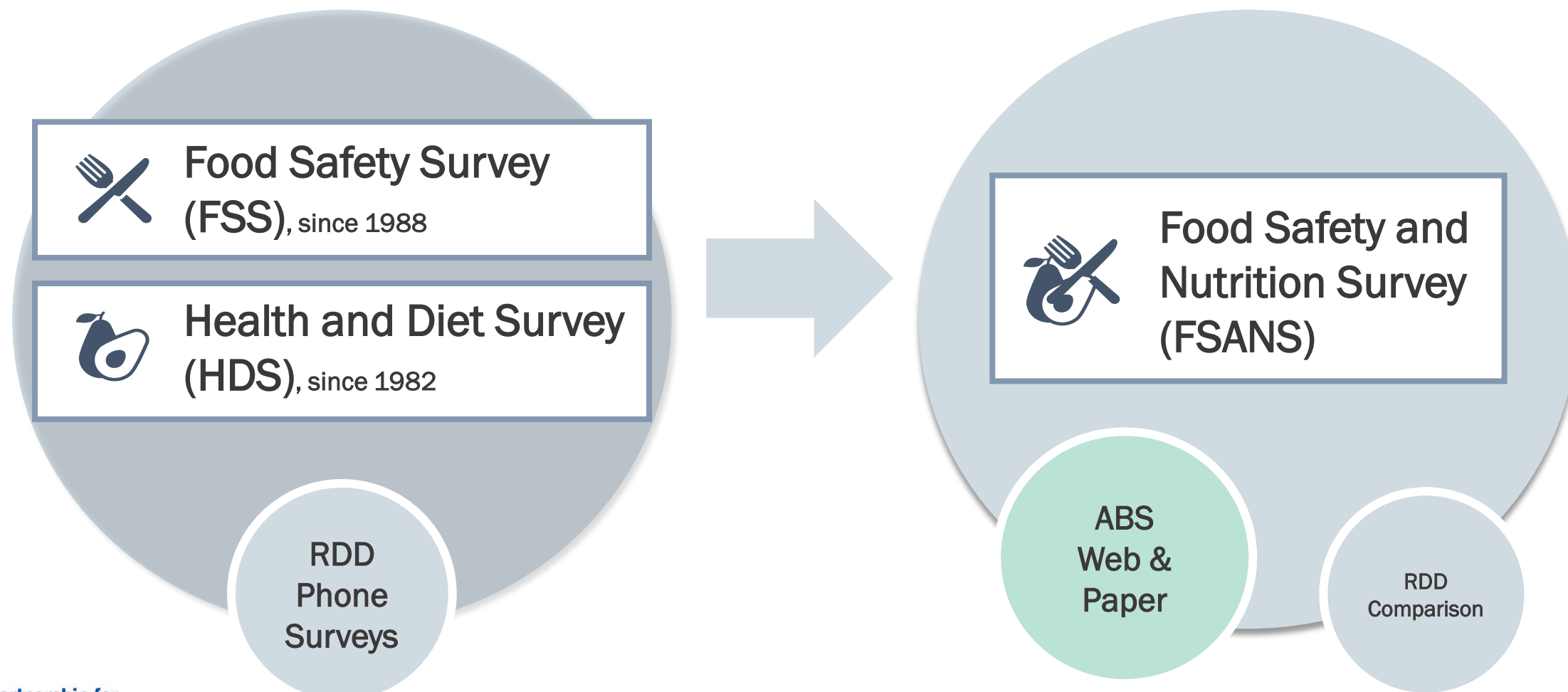


Fanfan Wu, Ph.D.



Martine Ferguson, MS

FSANS Background



FSANS Topics

Shopping

Nutrition Facts label

- General use
- Serving size
- %DV
- Perceptions

Food package claims

- Low/lower
- Healthy
- Natural
- Organic

Organic

- Purchase behavior
- Beliefs related to:
 - Harmful germs
 - Environment
 - Long-term health
 - Nutrition

GE foods

- Knowledge
- Beliefs related to:
 - Harmful germs
 - Environment
 - Long-term health
 - Nutrition

Preparing

Food handling

- Hand washing
- Thermometer use
- Cutting board cleaning
- Grilling meat and chicken
- Raw meat and chicken

Raw foods

- Following cooking instructions for frozen vegetables

Recipes and cooking ability

- Use of recipes
- Cooking frequency and ability

Eating

Restaurant

- Frequency / types
- Menu labeling
- Health inspection scores
- Consumer advisory

Diet knowledge & practice

- Overall diet
- Label related
- Dietary fiber
- Calories
- Salt & sodium

Food safety

- General risks
- Who's at risk
- Knowledge

Food allergies

- Prevalence

Risky foods

- Consumption of raw and undercooked foods – meat, fish, vegetables, eggs, raw milk, raw flour

Storing

Proper storage of refrigerated foods

- Meat and chicken dishes

A Comparison of Pre-Covid and Mid-Covid Self-Reported Food Handling Behaviors Using Two Comparable Surveys (2019 FDA FSANS and 2020 Porter Novelli FallStyles)

Amy Lando, MPP

Martine Ferguson, MS

Yu Cao, MS

FDA/CFSAN/OAO

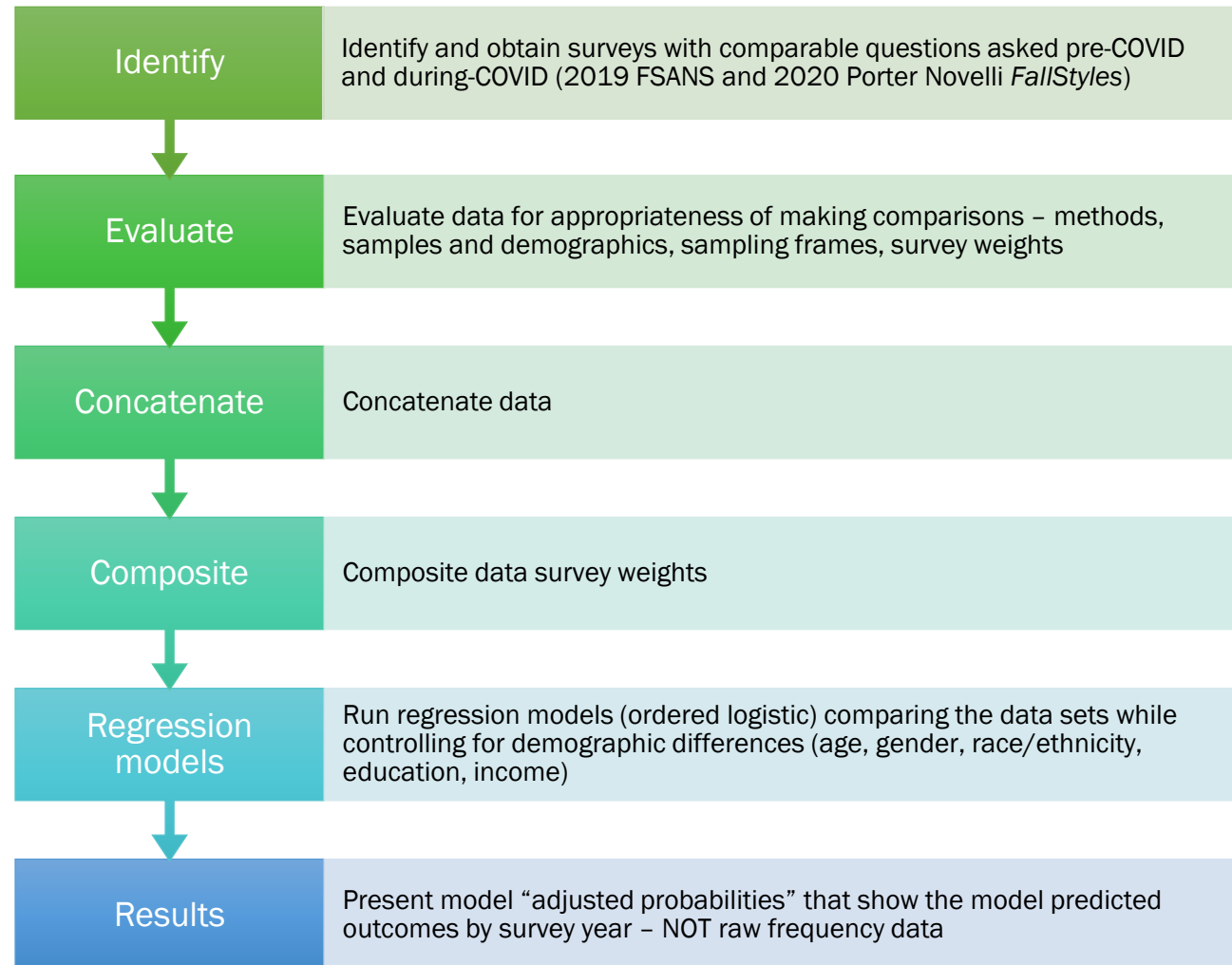
Background

- CDC has noted declines in foodborne illness reporting during the COVID-19 pandemic
 - FoodNet 2020 Preliminary Data Report – September 24, 2021
 - “Infections monitored by FoodNet markedly decreased in 2020.”
 - “The COVID-19 pandemic likely played a role in the decrease.”

Research Question

“Have consumer home hygiene practices changed during the COVID-19 pandemic?”

Analytical Approach



Survey Methods

	FSANS (Fall 2019)	Porter Novelli <i>FallStyles</i> (2020)*
Sampling frame	Addressed-based sample (ABS) from the US Postal Service Computerized Delivery Service file	Sampled from Ipsos' KnowledgePanel®; <ul style="list-style-type: none"> <i>FallStyles</i> is a subsample of <i>SpringStyles</i>
Survey method	Mail-push-to-web <ul style="list-style-type: none"> responses online or via paper/pencil 	Online responses
Population	General population; U.S. adults 18+	General population; U.S. adults 18+
Sample size	4,398	3,625
Timeframe	October to November 2019	September to October 2020
Language	English and Spanish	English
Incentive	\$2 advance token of appreciation	5,000 cash-equivalent points; sweepstakes
Response/cooperation rate	28% (AAPOR RR3)	46% (Cooperation rate**)

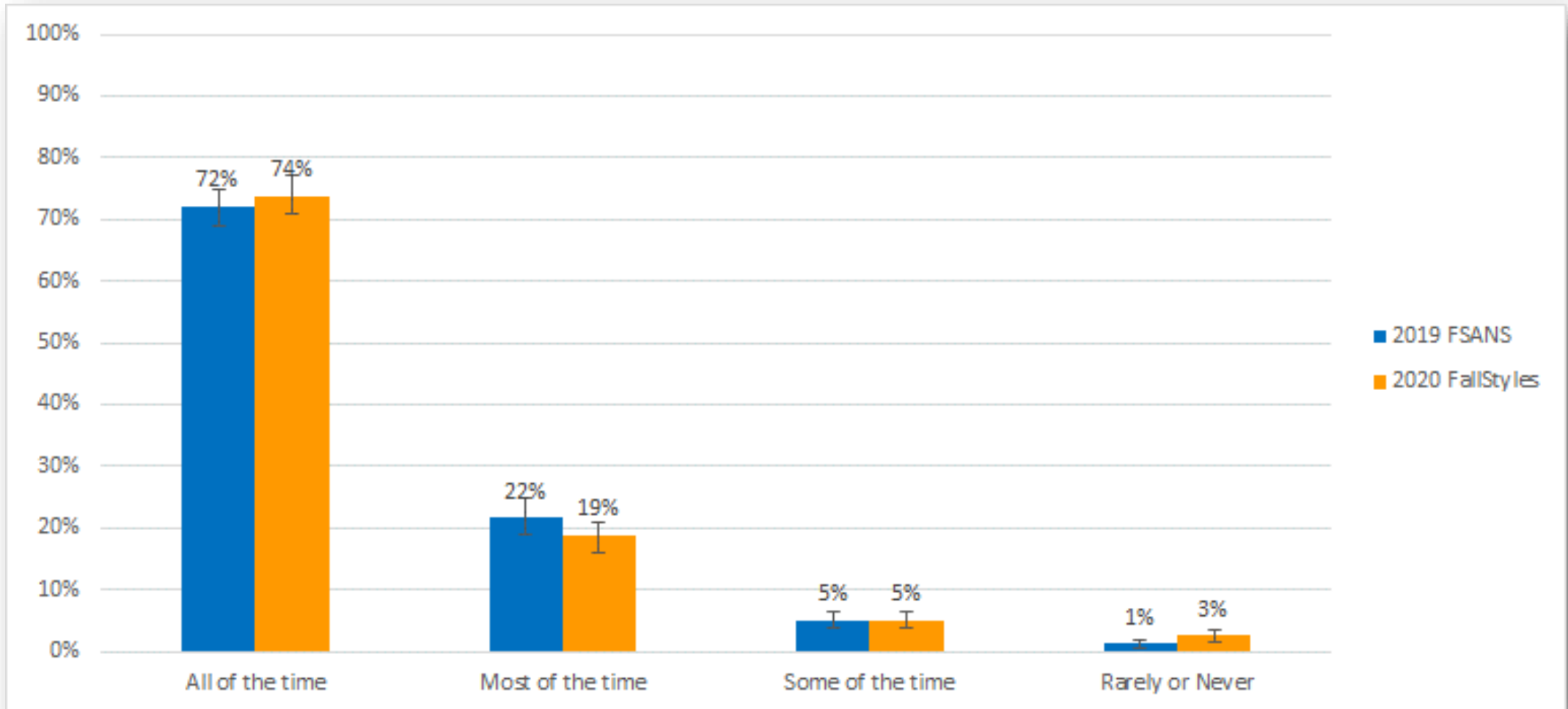
*The *FallStyles* data were obtained at no charge to FDA under a Material Transfer Agreement between FDA, CDC, and Porter Novelli.

**Cooperation rate calculated as (((number of respondents to *SpringStyles*)/ (number of respondents sent *SpringStyles* survey)) * ((number of respondents to *FallStyles*)/(Number of respondents sent *FallStyles*))).

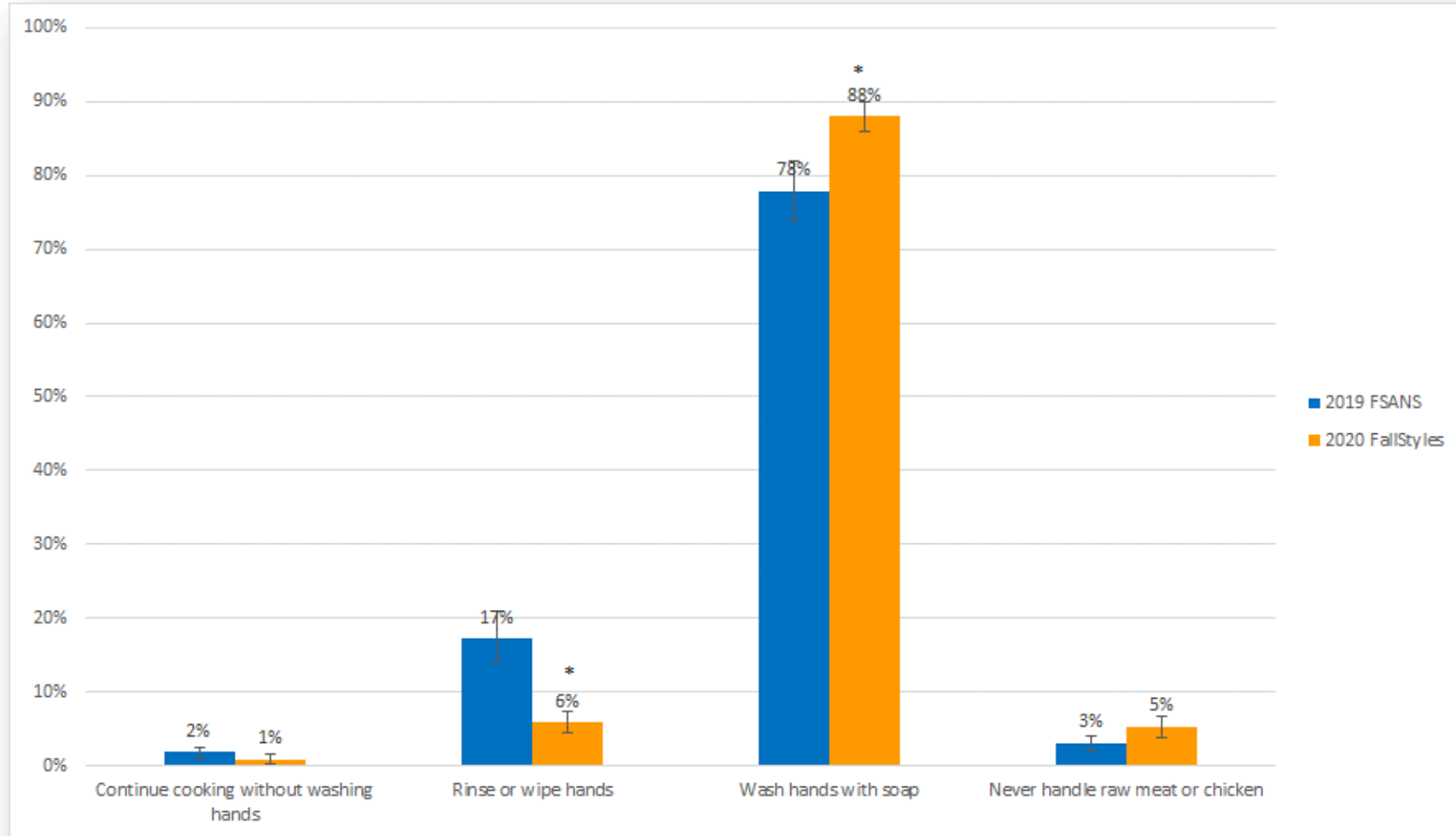
Food Handling Questions

1. Before you begin preparing food, how often do you wash your hands with soap?
 - All of the time, Most of the time, Some of the time, Rarely or Never
2. After handling raw meat or chicken, what do you usually do?
 - Continue cooking without washing hands, Rinse or wipe hands, Wash hands with soap, or Something else
3. How often do you wash raw whole chickens or turkeys before cooking them?
 - Always, Often, Sometimes, Never, or Don't cook whole chickens or turkeys

Before you begin preparing food, how often do you wash your hands with soap? (model adjusted probabilities)



After handling raw meat or chicken, what do you usually do? (model adjusted probabilities)



* non-overlapping 95% CI's

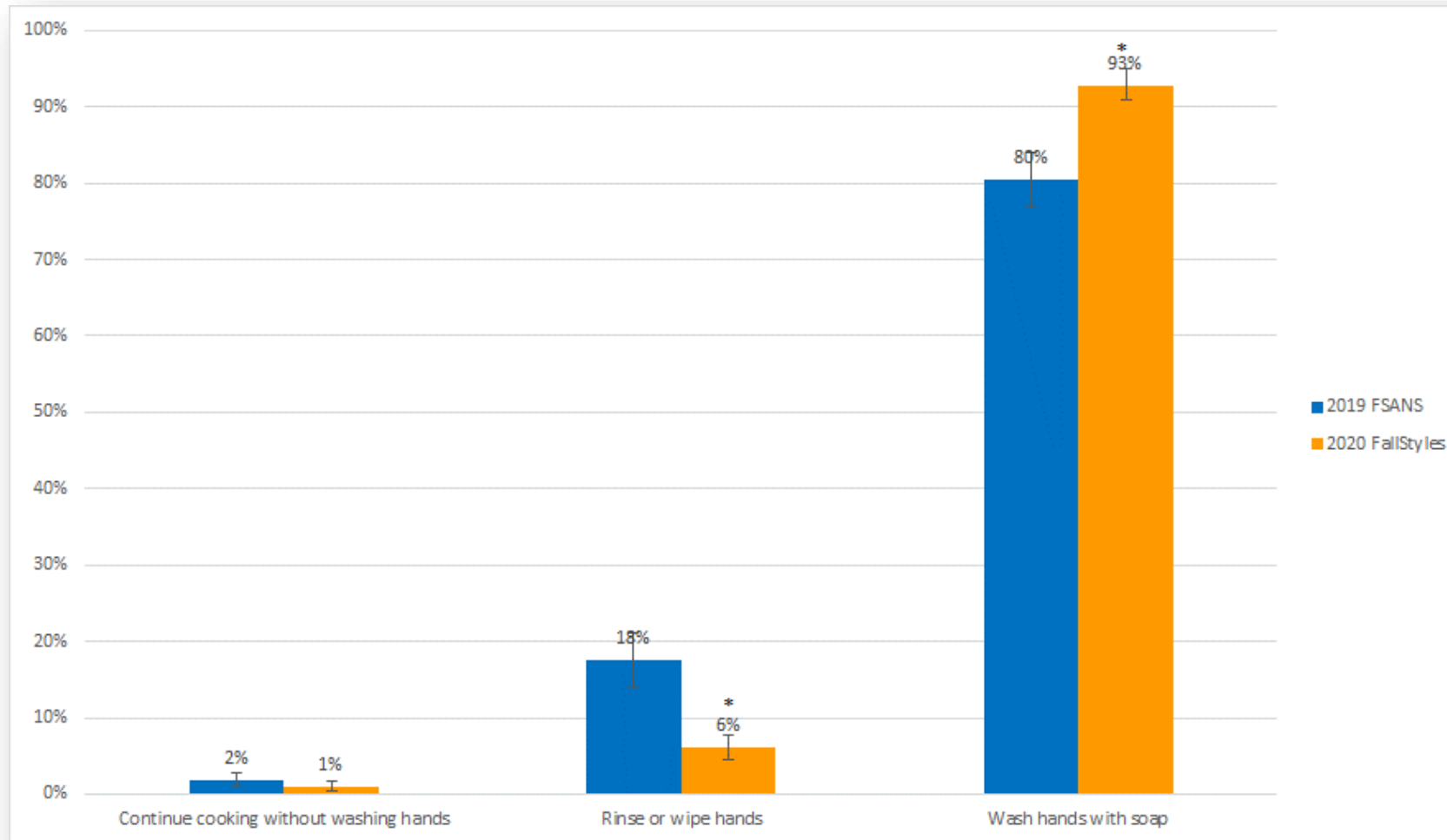
++The *FallStyles* question order was: "Continue cooking, Wash with soap, Rinse or wipe, Something else, Never handle."
This could have affected the response differences.

+++ "Something else" was selected by less than 1% for each survey.

After handling raw meat or chicken, what do you usually do?

(model adjusted probabilities)

(Those who don't cook raw meat/chicken were removed from analysis.)

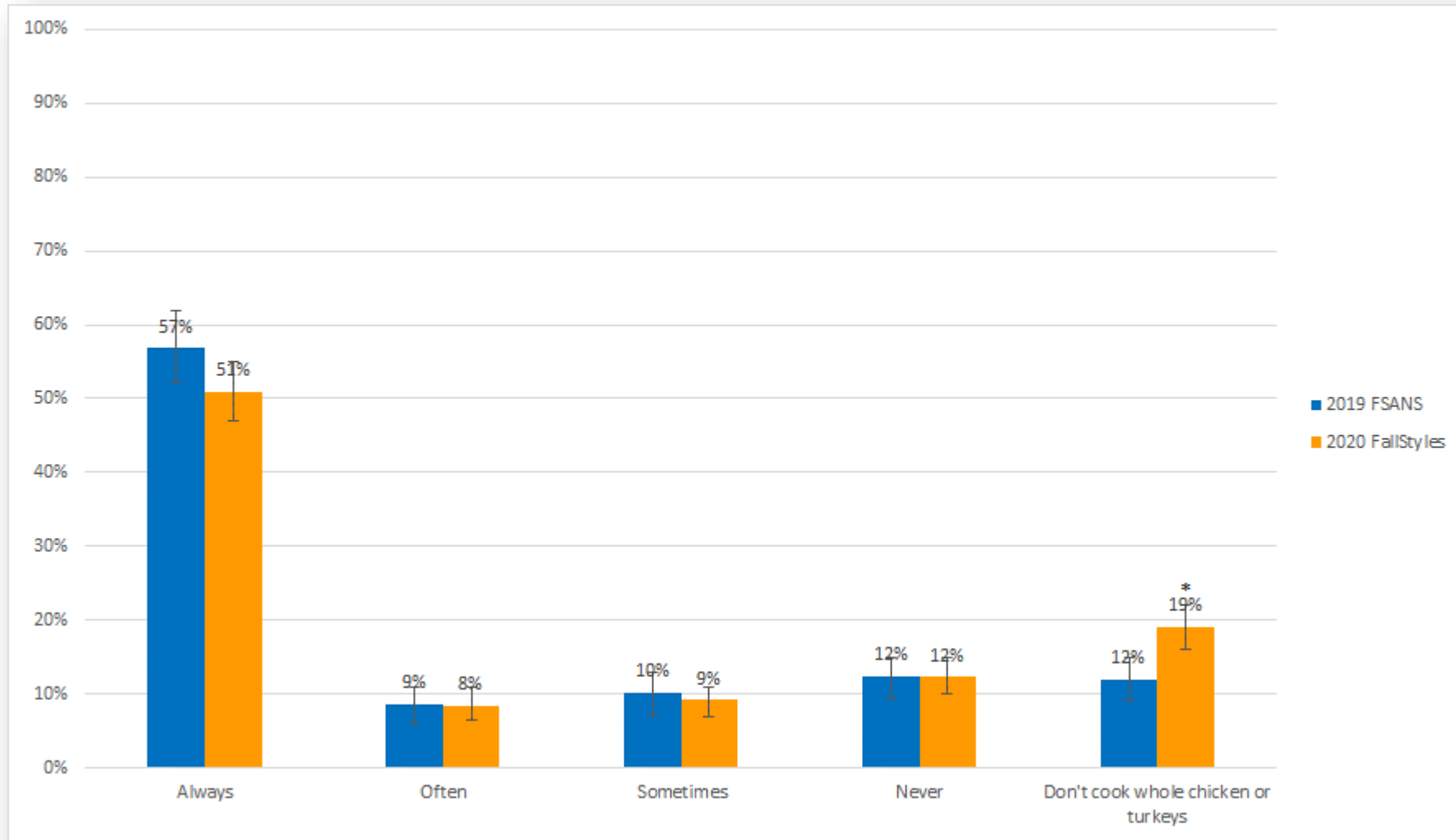


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How often do you wash raw whole chickens or turkeys before cooking them? (model adjusted probabilities)

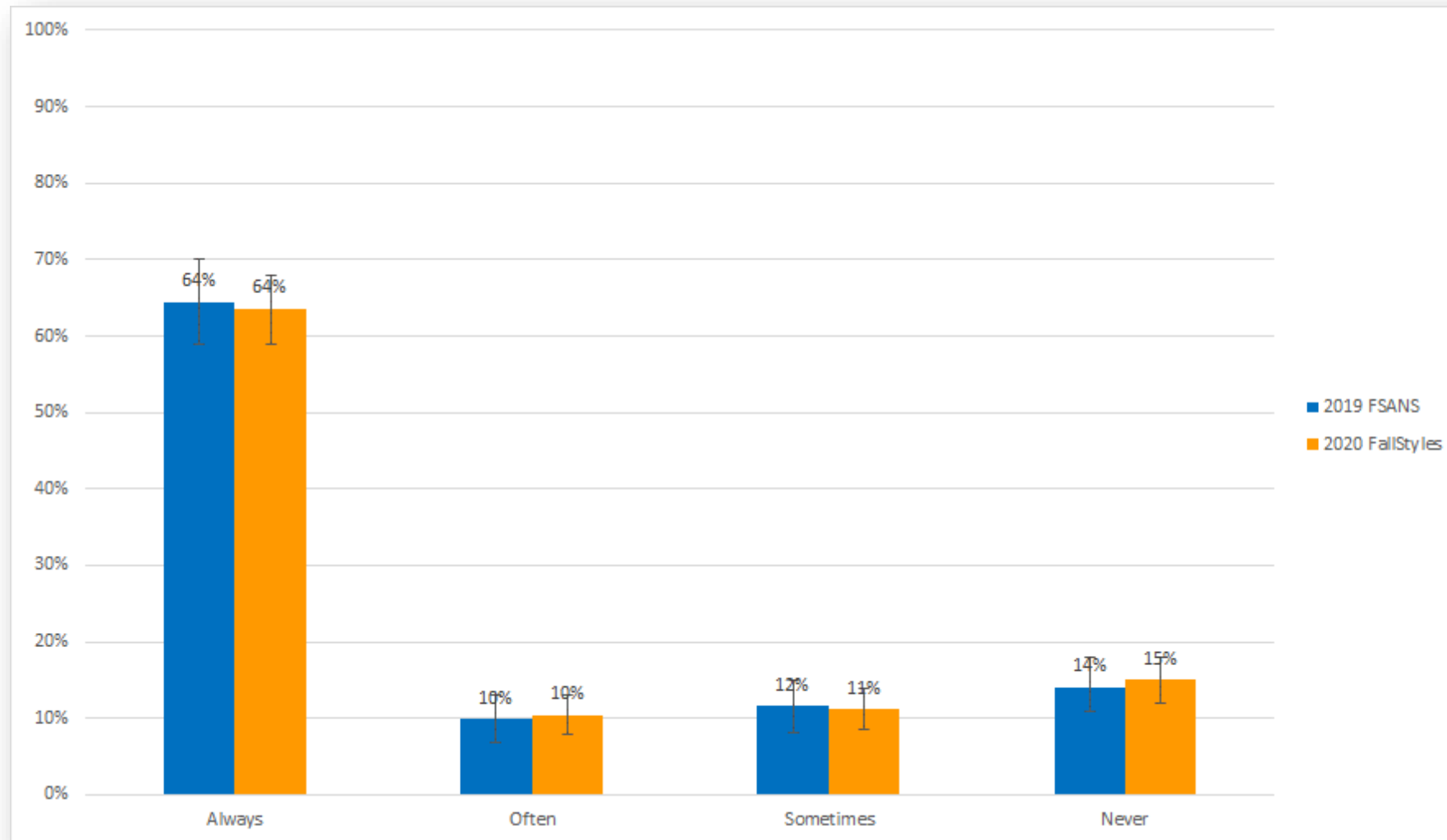


* non-overlapping 95% CI's

After handling raw meat or chicken, what do you usually do?

(model adjusted probabilities)

(Those who responded, “Don’t cook whole chicken or turkey” removed from analysis.)



Summary

- Handwashing behavior
 - No significant change for washing hands before meal preparation.
 - Sizeable increase in handwashing after touching raw meat/chicken.
- Preparing meat and poultry*
 - Fewer people report preparing whole chickens and turkeys during the pandemic (availability, less get-togethers (holidays)).
 - Of those who do cook, there has been no change in the percent reporting washing their whole chicken/turkey before cooking.

*Consumers who reported not preparing any raw meat/chicken increased from 3% to 5%, approaching statistical significance.

Discussion

- Improved consumer food handling of raw meat/chicken at home and changes to the percent of consumer who cook certain types of raw meat/chicken prepared “**may**” have contributed to the decrease in foodborne illness reported during 2020*
- Value of asking the same question on multiple surveys – tracking trends over time
 - The data were limited by only having three measures of consumer home food safety behavior.
 - The order of responses to the handwashing after touching raw meat/chicken question may have influenced the outcome. This should be studied in future surveys.
- Demographic results available upon request.
 - No surprising demographic results.

*We did not see a significant change in handwashing before preparing the main meal – one possible explanation – overall more habitual handwashing during 2020 that was not specific to food preparation.

Where to Find FSANS

Summary report

<https://www.fda.gov/food/science-research-food/2019-food-safety-and-nutrition-survey-report>

FSANS data explorer

<https://fsans-explorer.fda.gov/>

Peer reviewed publications

- Lando, A.M., Ferguson, M.S., Verrill, L., Wu, F., Jones-Dominic, O.E., Punzalan, C., Wolpert, B.J. (2021) Health Disparities in Calorie Knowledge and Confidence Among the U.S. Adult Population. *Journal of Primary Care & Community Health*, 12:1-9.
- Verrill, L. Lando, A. Wu, F., Tatavarthy, A., Obenhuber, D. 2021. Consumption of Raw Flour in the United States: Results from the 2019 FDA Food Safety and Nutrition Survey. *Journal of Food Protection*, 85(1), 31-35. <https://doi.org/10.4315/JFP-21-256>
- Lando, A.M., Bazaco, M., Parker, C. C., & Ferguson, M. (2022). Characteristics of U.S. Consumers Reporting Past Year Intake of Raw (Unpasteurized) Milk: Results from the 2016 Food Safety Survey and 2019 Food Safety and Nutrition Survey. *Journal of Food Protection*. <https://doi.org/10.4315/JFP-21-407>
- Ferguson, M.S., Lando, A.M, Wu, F., Verrill, L. (2022). Transitioning the FDA Food Safety and Nutrition Survey from RDD to ABS. *Survey Practice*. <https://www.surveypractice.org/article/34118-transitioning-the-fda-food-safety-and-nutrition-survey-from-rdd-to-abs>

FSANS Explorer

U.S. FOOD & DRUG
ADMINISTRATION

FDA's Food Safety and Nutrition Survey (FSANS)

FDA's premier, national probability consumer survey designed to elicit consumers' knowledge, understanding, and reported behaviors on a variety of food safety and nutrition-related topics.

This application can be used to display survey question and demographic frequencies, and to run chi-square tests of independence, by using the "Frequencies" tab.

Several questions in FSANS are multi-part (i.e., grid) questions. These questions can be visualized as a bar chart by using the "Multi-part Questions" tab.

Note: Please zoom your browser if needed. Mozilla Firefox or Google Chrome is recommended for the best user experience.

Explore the Data

Go to User Tips

Go to Frequencies

Go to Multi-part Questions

Go to Advanced Features

Survey Methods

- FSANS uses an address-based sampling method
- General population; U.S. adults 18+
- Fielded October to November 2019
- Sample size = 4,398
- Response rate 28%
- English and Spanish
- Some questions versioned – half the sample received primarily food safety questions and half nutrition related questions. Survey version for each question is indicated on the "Frequencies" tab.
- All data are weighted by default. To display unweighted data frequencies, use the "Advanced Features" tab.

Visit the [CFSAN Consumer Behavior Research webpage](https://www.cfsan.fda.gov/~dadir/cfsan_consumer_behavior_research_webpage) for more information about the survey design and to view the full survey report.

FSANS Shiny app – <https://fsans-explorer.fda.gov/>

Thank You!



Amy Lando
Social Scientist
U.S. Food and Drug Administration
Amy.Lando@fda.hhs.gov



Poll Question #2



Which resources are most helpful in your food safety education outreach?

1. Brochures
2. Flyers
3. Kids activities
4. Social media posts
5. Videos

NEW! Coloring Pages



Food safety activities for kids

- 8 coloring pages
- Printable & online formats
- Available in English & Spanish

[Download coloring pages online!](#)

Kids Fight BAC-teria!

Gently rub fruits and vegetables under cold running water.



Niños Luchan Contra Bacterias

Talla suavemente las frutas y verduras con agua fría.



Redesigned Fight BAC! Brochure



Fight harmful BAC(terial) at Home!

Make the most and much less of your kitchen as safe as possible. **CLEAN** wash hands and surfaces often. **SEPARATE** food from contamination. **COOK** to safe internal temperatures, and **CHILL** all perishable promptly. Follow these four simple steps, always including at least 1 to keep your kitchen safe from food poisoning.

ADDITIONAL RESOURCES

FoodSafety.gov is the gateway to food safety information provided by government agencies.

USDA Meat & Poultry Hotline:
1-800-456-7841 (1-800-456-7841)

FDA Food Information Line:
1-800-456-7841 (1-800-456-7841)

The Partnership for Food Safety Education develops and promotes effective education programs to reduce food poisoning risk for families.

Downloadable brochures, fact sheets, and lists* activities are available for free at www.fightbac.org.

Apply the heat... and Fight BAC!

Cooking food to the safe internal temperature kills harmful bacteria. So Fight BAC! by thoroughly cooking your food as follows:

SAFE MINIMUM INTERNAL TEMPERATURES	
Beef, pork, veal and lamb (not roast and loin)	145°F with a three-minute rest (the food stays in the safe zone)
Ground meats	160°F
Poultry (whole and ground)	165°F
Egg and egg dishes	160°F. But cook eggs until both the yolk and the white are firm. Undercooked eggs should not be eaten.
Leftovers	165°F
Fish	145°F

GUIDELINES FOR SEARROAST

Grilling, broiling, roasting	Each side and/or top
Roasting, broiling, roasting	Each side and/or top
Grilling, broiling, roasting	Each side and/or top

Four Simple Steps to Food Safety

www.fightbac.org

CLEAN

- Wash your hands with soap and warm water for 20 seconds before and after handling food as well as after using the bathroom, changing diapers and handling pets.
- Wash your cutting boards, dishes, utensils and countertops with hot soapy water after preparing each food item and before you go on to the next food.
- Consider using paper towels to clean up kitchen surfaces. If you use cloth towels, wash them often in the hot cycle of your washing machine.
- Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten.
- Scrub raw, sliced fruits and vegetables with a clean vegetable brush under running water.

SEPARATE

- Use one cutting board for fresh produce and a separate one for raw meat, poultry and seafood.
- Never place cooked food on a plate that previously held raw meat, poultry, seafood or eggs.

COOK

- Use a food thermometer to measure the internal temperature of cooked food. Make sure meat, poultry, eggs, casseroles and other foods are cooked to the internal temperature shown in the chart on the back of this brochure.
- Cook ground meat or ground poultry until it reaches a safe internal temperature. Color is not a reliable indicator of doneness.
- When cooking in a microwave oven, cover food, stir and rotate for even cooking. Food is done when it reaches the safe internal temperature as measured with a food thermometer.
- Bring soups, stews and gravy to a boil when reheating.

CHILL

- Refrigerate or freeze meat, poultry, eggs and other perishables as soon as you get them home from the store.
- Never let raw meat, poultry, eggs, cooked food or cut fresh fruits or vegetables sit at room temperature more than two hours before putting them in the refrigerator or freezer (one hour when the temperature is above 90°F).
- Never defrost food at room temperature. Food must be kept at a safe temperature during thawing. There are three safe ways to defrost food in the refrigerator, in cold water, and in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.
- Always marinate food in the refrigerator.
- Divide large amounts of leftovers into shallow containers for quicker cooling in the refrigerator.
- Use or discard refrigerated food on a regular basis.

¡Combata las Bacterias Peligrosas en casa!

Haz que los platos y los utensilios de tu cocina sean lo más seguros posibles. **LIMPIAR** lavate las manos y las superficies con frecuencia. **SEPARAR** los alimentos de la contaminación. **COCCIÓN** a temperaturas internas seguras, y **ENFRIAR** los platos, platos y otros alimentos rápidamente. Sigue estas cuatro simples etapas, incluyendo al menos una para proteger a tu familia de la intoxicación alimentaria.

RECURSOS ADICIONALES

FoodSafety.gov es la puerta de acceso a la información sobre seguridad alimentaria y recursos para proteger a tu familia de la intoxicación alimentaria.

El número directo al 1-800-456-7841 para información sobre alimentos.

La línea de FDA para información sobre alimentos:
1-800-456-7841 (1-800-456-7841)

La Asociación de la Extensión de Seguridad Alimentaria desarrolla y promueve programas educativos efectivos para reducir el riesgo de intoxicación alimentaria en las familias.

Obtén más información y recursos de seguridad alimentaria y actividades para niños y niñas en www.fightbac.org.

¡Aplique el calor... y combata las bacterias dañinas!

Cocinar los alimentos a una temperatura interna segura mata los gérmenes. Así que lucha contra las bacterias dañinas cocinando bien sus alimentos de la siguiente manera:

TEMPERATURAS INTERNAS MÍNIMAS SEGURAS	
Cerdo de res, cerdo, terneros y corderos (carne roja y cerdo)	145°F con un tiempo de reposo de tres minutos (la comida se queda en la zona segura)
Cerdo molido	160°F
Aves de corral (carne y pollo)	165°F
Huevo y platos de huevo	160°F. Pero cocine los huevos hasta que los blancos y los amarillos estén firmes. Los huevos cocidos no deben comerse.
Ensaladas	165°F
Pescado	145°F

INSTRUCCIONES PARA SEARROAST

Señal	145
Punto de cocción	145

Las bacterias transmitidas por los alimentos pueden enfermarnos a usted y a sus seres queridos. De hecho, aunque se pueda ver, oler o saborear las bacterias dañinas, no siempre se pueden ver o oler. Así que asegúrese de cocinarlos bien para matar las bacterias dañinas.

La intoxicación alimentaria puede afectar a cualquier persona. Algunas personas tienen un mayor riesgo de desarrollar enfermedades graves transmitidas por los alimentos, incluyendo a las mujeres embarazadas, los niños pequeños, los adultos mayores y las personas con sistemas inmunológicos debilitados. Para estas personas, los siguientes cuatro pasos simples son muy importantes.

LIMPIAR

- Lávate las manos y las superficies frecuentemente. Las bacterias pueden sobrevivir en la cocina y llegar a las manos, platos de comida, utensilios, envases y alimentos. Para ayudar a prevenir la intoxicación alimentaria, utilice siempre prácticas de seguridad alimentaria.
- Lávate las manos con agua fría y jabón durante 20 segundos antes y después de tocar los alimentos, así como después de ir al baño, cambiar pañales y tocar mascotas.
- Lávate las manos y los platos, platos, utensilios y envases con agua caliente y jabón después de usarlos para cocinar y antes de usarlos para comer.
- Conservar los platos de papel para limpiar las superficies de la cocina. Si usas platos de tela, lávalos con frecuencia en el ciclo caliente de la lavadora.
- Enjuague las frutas y verduras frescas con agua corriente del grifo. Escóbelas después con un cepillo de cerdas que no se comen.
- Fríe las frutas y verduras de perfil fino con un cepillo para verduras limpio bajo agua corriente.

SEPARAR

- Usa una tabla de cortar para productos frescos y otra separada para carnes, aves y mariscos crudos.
- Nunca coloque alimentos crudos en un plato que anteriormente contenga carne, aves, mariscos o frutos crudos.

COCCIÓN

- Cocine a temperaturas seguras. Los alimentos se cocinan de manera segura cuando alcanzan una temperatura interna segura que mata las bacterias dañinas que causan enfermedades. Consulte la tabla en la parte superior de este folleto para conocer las temperaturas internas adecuadas.
- Use un termómetro para alimentos para medir la temperatura interna de los alimentos cocidos. Asegúrese de que las carnes, aves, terneros, puerros y otros alimentos estén cocidos a la temperatura interna que se muestra en la tabla al otro lado de este folleto.
- Cocine la carne o el pollo molido hasta que alcance una temperatura interna segura. Evitar no es un indicador confiable de estar listo.
- Cuando cocine en un horno de microondas, cubra los alimentos, revuélvalos y gírelos para una cocción uniforme. La comida está lista cuando alcanza una temperatura interna segura medida con un termómetro para alimentos.
- Póngale a hervir las salsas, sopas y jugos cuando los recalde.

ENFRIAR

- Refrigere rápidamente. Refrigere los alimentos rápidamente porque las bacterias dañinas se multiplican más rápido en los alimentos que se dejan a temperatura ambiente. Si los alimentos se dejan a temperatura ambiente por más de dos horas antes de ponerlos en el refrigerador o congelador (una hora cuando la temperatura es más alta de 90°F).
- Refrigere rápidamente. Los alimentos deben mantenerse a una temperatura segura durante la descongelación. Hay tres formas seguras de descongelar alimentos: en el refrigerador, en agua fría y en el microondas. Los alimentos descongelados en agua fría o en el microondas deben cocinarse inmediatamente.
- Siempre mantenga los alimentos en el refrigerador o freezer.
- Evite grandes cantidades de platos en el refrigerador o freezer.
- Use o desecha los alimentos refrigerados con regularidad.

[Download English version](http://www.fightbac.org)

[Download Spanish version](http://www.fightbac.org)

NEW! Safe Recipe Style Guide for Video Creators



Free to access!

- 600 downloadable images
- 100 short video clips
- Organized by food safety step
- Zip files for easy download

Welcome to the Food Safety Image Library

Adding food safety steps to recipe videos is easy!

Video on right shows example food safety prompts throughout recipe.



Food Safety Prompt



Access materials at saferecipeguide.org!

Plenty of Image Options



2023 Consumer Food Safety Educations Conference



- Only conference in the U.S. dedicated to consumer food safety education
- March 1-3, 2023 in Arlington, VA
- Special rate for government, educators, nonprofit and students
- Early bird rate until June 1

Register online at cfsec.org!



A N Y

QUESTIONS?

Sign Up Today!



Cooking Times

- Monthly e-newsletter
- Delicious, safe recipes
- Food safety tips & cooking trivia
- getcookingtimes.fightbac.org/home

Lasting Lessons

- Monthly e-newsletter for educators
- Educational resources
- Food safety tips
- fightbac.org/sign-up/



25th Anniversary Cookbook



Join our celebration!

- Submit your favorite breakfast, lunch or dinner recipe (no desserts, please)
- Include ingredients, measurements and instructions
- Email recipe and photo to mysaferecipe@fightbac.org
- Watch your inbox for permission form

Recipes received by **May 31** will be entered to win a \$100 gift card from Blue Bottle!



Coming Up!



- June 7 is World Food Safety Day
- New poultry handling resources
- Thank you for your support and help in keeping families healthy!

WORLD FOOD SAFETY DAY



Help Us Be Top Rated!



- Go to [GreatNonprofits.org](https://greatnonprofits.org)
- Search: “Partnership for Food Safety Education”
- Leave a brief review
- Takes less than 3 minutes

<https://greatnonprofits.org/org/partnership-for-food-safety-education>



PFSE Contributing Partners



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National Grocers Association
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Publix Super Markets Charities, Inc.
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Uber Eats
USPOULTRY
Wakefern Food Corp.
Walmart

Continuing Education Units



****FINAL REMINDER**** Get your CEU certificate!

1. Download certificates from chat box
2. Follow-up email tomorrow
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Thank You!

Amy Lando

U.S. Food and Drug Administration

Amy.Lando@fda.hhs.gov

Harold Chase

NSF International

hchase@nsf.org

Britanny Saunier

Partnership for Food Safety Education

bsaunier@fightbac.org

