



SPOT THE FOOD SAFETY DO'S & DON'TS

There are three food safety do's and three food safety don'ts in the picture below. Can you spot them?
Circle the Do's and cross out the Don'ts.



Learn more about food safety at StoryOfYourDinner.org

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ANSWERS: (Do's) Do use a thermometer to ensure the turkey has reached an internal temperature of 165 °F. | Do use separate cutting boards for meat and produce. | Do keep your refrigerator at 40 °F or below. **(Don'ts)** Don't rinse raw poultry before cooking. It can spread bacteria around your kitchen sink and surfaces. | Don't keep raw meat on a top shelf. Always keep it tightly wrapped on the bottom shelf to prevent leakage. | Don't allow pets to sit on food preparation surfaces.