

Follow These Four Easy Steps To Help Your Family Be Food Safe.



Clean.

Wash hands, utensils, and cutting boards before and after contact with raw meat, poultry, seafood, and eggs.



Separate.

Keep raw meat and poultry apart from foods that won't be cooked.



Cook.

Use a food thermometer – you can't tell food is cooked safely by how it looks.



Chill.

Chill leftovers and takeout foods within 2 hours and keep the fridge at 40 °F or below.