



FOUR EASY SAFETY TIPS



WASH

Use warm, soapy water to wash the front and back of hands, between fingers and under fingernails, all the way up to the wrist. Wash for 20 seconds.



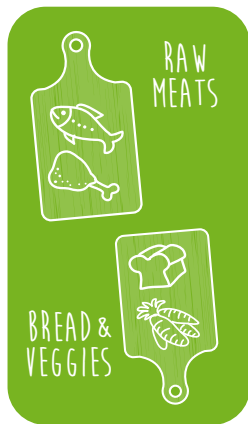
REFRIGERATE

These items must be refrigerated:



SEPARATE

Separate raw meats, poultry and seafood from ready-to-eat foods.



COOK

Always use a food thermometer to determine if food is thoroughly cooked.



For more tips, visit HomeFoodSafety.org.

