HELP YOUR FAMILY EAT SAFE
MANY CASES OF FOOD POISONING HAPPEN AT HOME. FOLLOW THE 4 FOOD SAFETY STEPS!

**CLEAN**
- Wash your hands
- Wash your countertops, cloths, utensils, and sink

**SEPARATE**
- Keep raw meat, poultry, and fish away from other food
- Use separate cutting boards

**COOK**
- Keep cold food cold
- Serve food while it’s hot
- Over 60°C (140°F)

**CHILL**
- Buy cold food last and get it home fast
- Keep cold food cold
- -18°C (0°F)
- 4°C (40°F)

WHEN IN DOUBT, THROW IT OUT!