Take a picture of your hand turkey and post it to Instagram or Twitter using the hashtag, #HandinHealth!

Trace the outline of your hand and color it to look like a turkey!

DIRECTIONS: Have an adult help you cut on the solid line. Write in the name and color the picture. Fold on the dotted line to make your place card.

PARENT TIP! The only way to know your turkey is fully cooked is to check the internal temperature using a food thermometer!

PARENT TIP! Don’t rinse meat or poultry. That can spread germs around your kitchen.

The team at your grocery store works hard to deliver safe products.

Workers take many steps to make sure food is kept safe.

Your turkey is kept cold as it travels to your grocery store.

Your family follows food safety steps when preparing meals.

Workers take many steps to make sure food is kept safe.

Farmers raise healthy animals.

Your turkey is kept cold as it travels to your grocery store.

The team at your grocery store works hard to deliver safe products.

CORE FOUR RULES OF HOME FOOD SAFETY

CLEAN
Wash hands and surfaces often.

SEPARATE
Don’t cross-contaminate.

COOK
Cook to the safe internal temperature.

CHILL
Refrigerate or freeze promptly.

Take a picture of your hand turkey and post it to Instagram or Twitter using the hashtag. #HandinHealth!

BROUGHT TO YOU BY:

Learn more about food safety at StoryOfYourDinner.org

Partnership for Food Safety Education 2017