

*For Food Safety,
Keep It ...*

Clean

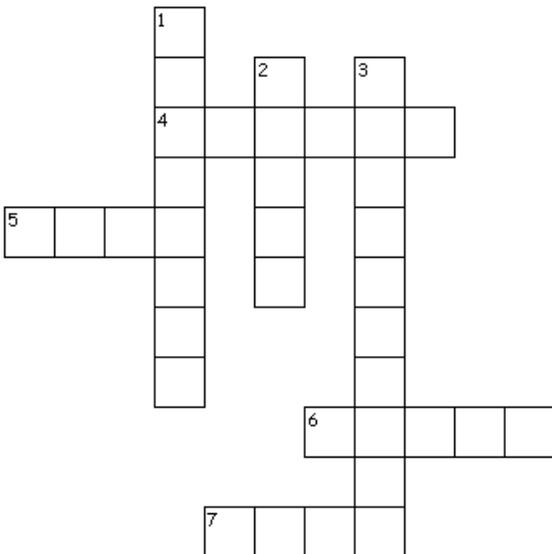
- Wash your hands and surfaces often.
- Wash your hands with soap and warm water.
- Wash your hands:
 - before you make or eat a snack or meal,
 - after playing with pets, and
 - after using the bathroom.
- Wash fruits and vegetables with cold water before you eat them.
- Always use clean knives, forks, spoons, and plates.
- Always use a clean plate. Cooked foods should not be placed on the same plate that held raw meat, poultry, or fish.
- Only put food on clean surfaces. Never put your sandwiches or snacks on a dirty table or counter.
- Put backpacks and books on the floor. Don't put them on the kitchen table or counters.

Right now there may be an invisible enemy ready to strike. He's called BAC (bacteria) and he can make you sick. But you have the power to *Fight BAC!*TM and keep your food safe.

Check out the ways you can *Fight BAC!*TM



Kids, complete this puzzle to see how much you have learned about fighting BAC!



DOWN

1. Place your _____ on the floor, not on the kitchen counter or table.
2. Always use clean knives, spoons, plates, and _____.
3. Use cold water to wash fruits and _____.

ACROSS

4. Place _____ foods on a clean plate.
5. Wash your hands with warm water and _____.
6. Counters should be _____ if you put food on them.
7. Wash your hands after playing with _____.

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