

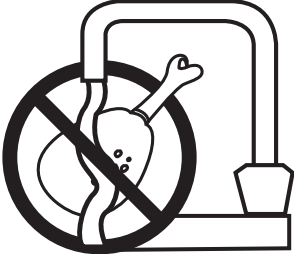
**PARENT TIP!**  
The only way to know your turkey is fully cooked is to check the internal temperature using a food thermometer!

**Cook to 165°**

**THE story OF YOUR dinner**

**TURKEY**

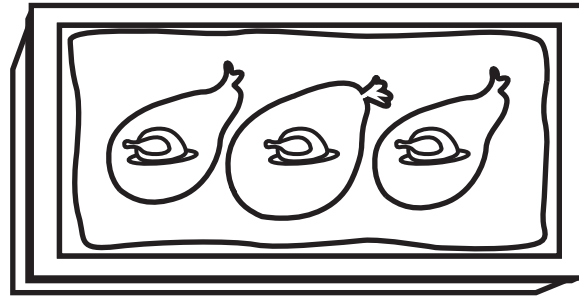
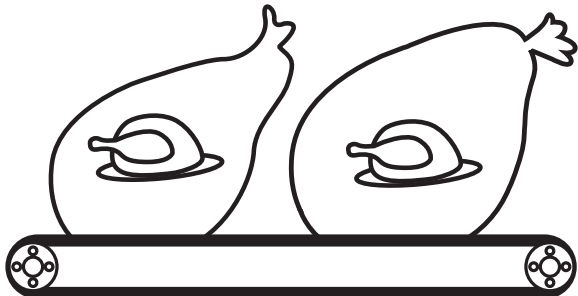
**PARENT TIP!**  
Don't rinse meat or poultry. That can spread germs around your kitchen.



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

**4 GROCERY STORE** The team at your grocery store works hard to deliver safe products.

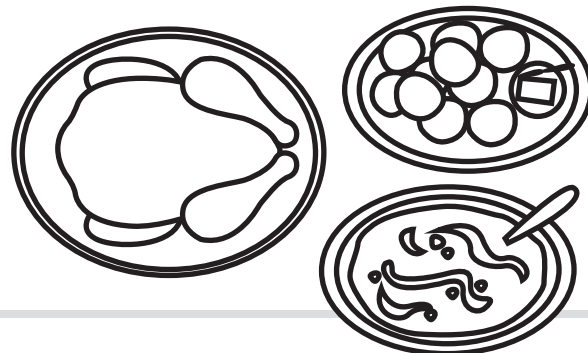
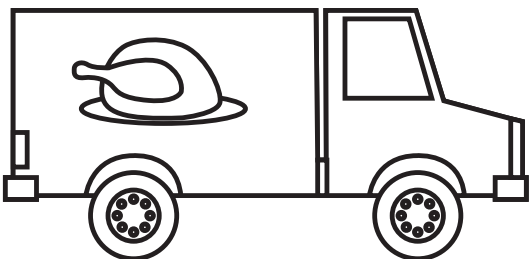
**Trace the outline of your hand and color it to look like a turkey!**



**1 GROW**

**3 TRANSPORT**

**5 DINNER TABLE**



Farmers raise healthy animals.

Your family follows food safety steps when preparing meals.

**CORE FOUR RULES OF HOME FOOD SAFETY**



**CLEAN**

**SEPARATE**

**COOK**

**CHILL**

Wash hands and surfaces often.

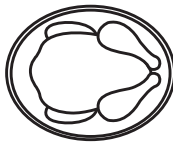
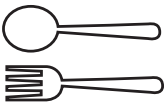
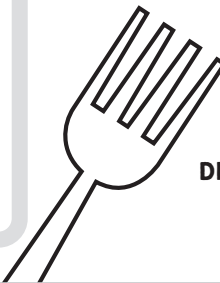
Don't cross-contaminate.

Cook to the safe internal temperature.

Refrigerate or freeze promptly.

**MAKE YOUR OWN place cards for your Thanksgiving dinner table!**

**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.



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](http://StoryOfYourDinner.org)**

Partnership for Food Safety Education 2016