



JUNIOR



FOOD SAFETY BADGE



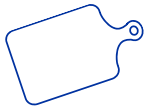
SAFE COOKS. HEALTHY FAMILIES.



Wash your hands with soap and water before cooking.



Wash your hands again after touching raw chicken.



Use separate cutting boards and utensils for raw chicken and ready-to-eat foods.



Keep countertops and prep surfaces clean.



Learn how to use a meat thermometer.



Check that chicken reaches a safe internal temperature of 165°F.



Cool leftovers quickly and promptly put them in the refrigerator.



Help label leftovers so everyone knows when they were prepared.



Learn how long raw and cooked chicken can safely stay in the refrigerator.



Teach a family member one food safety fact you learned while cooking.

Great job! You're a

