## summerlunch+

## Steps to Keep Your Food Safe



Bacteria in food can't be seen, tasted or smelled. Bacteria can make you sick if eaten and can spread when you touch cutting boards, knives, hands, and other objects.


## When should I wash my hands?

## BEFORE YOU:

Prepare or cook food Eat

Treat a cut or wound
Help a sick person

AFTER YOU:
Treat a cut, wound or help a sick person


Touch any your face or touch any pets
Cough, sneeze or blow your nose
Prepare or cook food
Go to the bathroom
Handle eggs, uncooked meat or poultry

## DON'T FORGET!

If you have long hair, it is important to tie your hair up before you wash your hands and start cooking. This prevents it from touching the food or getting caught in equipment.

Steps to wash your hands


1 Wet hands
2 Apply Soap
Sing the Happy Birthday song 2 times or Mary Had a Little Lamb while lathering!


3 Lather for 20 seconds

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Measuring Tips
DRY MEASURING CUP


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## Handwashing Activity Sheet

Connect each picture to the correct steps for handwashing.


Apply Soap
 seconds


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Fridge, Freezer, or Pantry?
Put a check mark for where you would store each food item.

| Item | Fridge | Freezer | Pantry/ Counter | Item | Fridge | Freezer | Pantry/ Counter |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
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| FLOUR |  |  |  |  |  |  |  |

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| FLOUR |  |  |  |  |  |  |  |

