
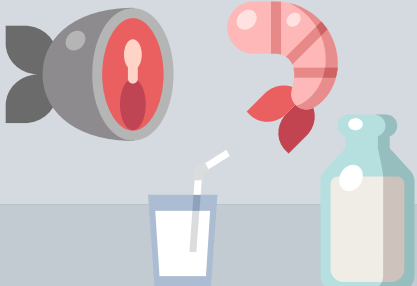







Safety Tips *for handling and preparing common foods*

HELP
Prevent Food
Poisoning!

	Type of FOOD	AVOID	Better CHOICE
	MEAT & POULTRY	Raw or undercooked meat or poultry	Meat or poultry cooked to a safe internal temperature. Use a food thermometer to check. https://www.foodsafety.gov/keep/charts/mintemp.html
	SEAFOOD	<ul style="list-style-type: none"> • Raw or undercooked fish, shellfish, or food containing raw or undercooked seafood, such as sashimi, some sushi, and ceviche. • Refrigerated smoked fish 	<ul style="list-style-type: none"> • Leftover seafood heated to 165°F • Canned fish and seafood • Seafood cooked to 145°F
	DAIRY	Unpasteurized (raw) milk	Pasteurized milk
	EGGS	Foods that contain raw or undercooked eggs, such as: <ul style="list-style-type: none"> • Homemade Caesar salad dressing • Raw cookie dough • Eggnog 	Use pasteurized eggs and egg products when preparing recipes that call for raw or undercooked eggs.
	SPROUTS	Raw or undercooked sprouts, such as alfalfa, bean, or any other sprout	<ul style="list-style-type: none"> • Cooked sprouts • No sprouts
	VEGETABLES	Unwashed fresh vegetables, including lettuce/salads	<ul style="list-style-type: none"> • Washed fresh vegetables, including salads • Cooked vegetables
	CHEESE	Soft cheeses made from unpasteurized (raw) milk, such as queso fresco, blue-veined, feta, Brie, and Camembert	<ul style="list-style-type: none"> • Soft cheeses that are clearly labeled "made from pasteurized milk" • Processed cheeses, cream cheese, mozzarella, hard cheeses