

STORE THESE SAFETY TIPS!

Our food supply is one of the safest in the world because everyone who works with food has to follow strict rules. Farmers, food companies, grocery stores and our government all work together to make our food safe.

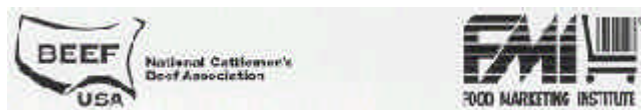
Some of the Food Safety Rules are listed below. Take this list with you when you visit your grocery store. Can you find examples of each rule that is met here? Place a check mark next to each rule that you find.

FOOD SAFETY CHECKLIST



- Everything in the store is clean.
- Workers wear plastic gloves when working with raw or fresh food.
- Frozen foods are frozen solid.
- "Sell by" dates on milk and dairy products are current.
- Packages of raw meat, fish and poultry are kept in very cold cases.
- Fresh fruits and vegetables look fresh, are not bruised, and have good color.
- Foods with labels that say "Keep Refrigerated" are in cold cases.
- Cans of foods are not dented or cracked.

Now take this sheet home to share it with your family so everyone can be sure to buy safe, clean food in the store.



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