**Tuesday, June 7** marks the fourth annual [World Food Safety Day](http://www.foodsafetyday.org), a day that draws attention to the importance of safe food, and inspires action to help prevent, detect, and manage foodborne risks worldwide.   
  
**Help Spread the Word!**

The [Partnership for Food Safety Education](https://www.fightbac.org/) is celebrating World Food Safety Day by promoting safe poultry handling! The [CDC estimates](https://www.cdc.gov/foodsafety/communication/salmonella-food.html) that *Salmonella* causes more foodborne illnesses than any other bacteria. Downloadable resources are available at [foodsafetyday.org](http://www.foodsafetyday.org).

Ways you can help:

* Join us on [Facebook Live](https://www.facebook.com/FightBAC/) or [YouTube](https://www.youtube.com/user/BACFighter) on **Tuesday, June 7** at **1 p.m. EST**, for a special event focusing on safe poultry handling. Special guest [Dr. Jennifer Quinlan](https://drexel.edu/cnhp/faculty/profiles/QuinlanJennifer/) with Drexel University will share research on how people handle poultry, the “why” behind poultry handling guidance, and how you can make a difference!
* Share a [safe recipe](https://www.fightbac.org/saferecipes/) on social media with the hashtags **#WorldFoodSafetyDay**,

**#SafeRecipes** and **#BACFighter**

* Use these [poultry resources](https://www.fightbac.org/food-safety-education/dont-wing-it/) to educate people on how to safely handle and cook poultry.
* Download the [social media graphics](https://foodsafetyday.org/take-action-now/) and sample social media posts to help people know how to stay healthy.

**Sample Social Media Posts**

Today on #WorldFoodSafetyDay and every day, keep your family healthy at home by following safe food handling steps. Start by washing your hands with soap and water before preparing meals. Learn more: fightbac.org #foodsafety #saferecipes

Today is #WorldFoodSafetyDay! Teach kids and teens how to prepare healthy meals at home by adding #foodsafety steps in the kitchen. Learn more: fightbac.org #saferecipes #familymeals

Join us in celebrating #WorldFoodSafetyDay! Remember to follow #foodsafety steps in the kitchen to reduce the risk of #foodpoisoning. Learn more: fightbac.org #saferecipes #familymeals   
  
  
**Spanish language:** Lávate las manos con agua y jabón para reducir el riesgo de intoxicación alimenticia en el hogar. Aprende más: lahistoriadesucena.org #WorldFoodSafetyDay

* Wash your hands with soap and water to reduce the risk of food poisoning in the home. Learn more: fightbac.org #WorldFoodSafetyDay

**Spanish language:** Cocina carnes, aves, mariscos y huevos crudos hasta que alcancen una temperatura interna segura (verifica con un termómetro de alimentos). Aprende más: lahistoriadesucena.org #WorldFoodSafetyDay

* Cook raw meats, poultry, seafood, and eggs until they reach a safe internal temperature on a food thermometer. Learn more: fightbac.org #WorldFoodSafetyDay

**Spanish language:** Manten las carnes, las aves, los mariscos y los huevos crudos separados de otros alimentos para reducir el riesgo de intoxicación alimenticia en el hogar. Aprende más: lahistoriadesucena.org #WorldFoodSafetyDay

* Keep raw meats, poultry, seafood, and eggs separate from other foods to reduce the risk of food poisoning in the home. Learn more: fightbac.org #WorldFoodSafetyDay