**Tuesday, June 7** marks [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 [CDC estimates that each year](https://www.cdc.gov/foodsafety/foodborne-germs.html) 1 in 6 people in the United States (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die from eating contaminated food. The [Partnership for Food Safety Education](https://www.fightbac.org/) is celebrating World Food Safety Day by promoting safe food handling and proper hand hygiene. Downloadable resources are available at [foodsafetyday.org](http://www.foodsafetyday.org).

**Sample Social Media Posts – Mythbusters**

**Cleaning & Sanitizing**  
Clean surfaces with a solution of 1 tablespoon unscented liquid chlorine bleach and 1 gallon of water. Air dry or pat dry with clean paper towels. Learn more: fightbac.org.org #WorldFoodSafetyDay #foodsafety ([use one of these graphics](https://www.fightbac.org/food-safety-mythbusters/#clean))  
  
**Babies & Toddlers**  
Children younger than age 5 have an increased risk for food poisoning and related health complications because their immune systems are still developing. Learn more: fightbac.org.org #WorldFoodSafetyDay #foodsafety ([use one of these graphics](https://www.fightbac.org/food-safety-mythbusters/#baby))  
  
**Fridge & Freezer**Refrigerate foods quickly because cold temperatures slow the growth of harmful bacteria. Keep a constant refrigerator temperature of 40 °F or below to reduce the risk of food poisoning. Learn more: fightbac.org.org #WorldFoodSafetyDay #foodsafety ([use one of these graphics](https://www.fightbac.org/food-safety-mythbusters/#fridge))  
  
**Microwave**Many households enjoy cooking frozen and ready-to-eat convenience foods in a microwave oven. Follow these food safety steps to keep food safe when using a microwave. Learn more: fightbac.org.org #WorldFoodSafetyDay #foodsafety ([use one of these graphics](https://www.fightbac.org/food-safety-mythbusters/#microwave))  
  
**Fruits & Vegetables**  
Fruits and vegetables are an important part of a healthy diet, but it’s important to handle and prepare them safely. Follow these food safety steps when enjoying fresh produce. Learn more: fightbac.org.org #WorldFoodSafetyDay #foodsafety ([use one of these graphics](https://www.fightbac.org/food-safety-mythbusters/#produce))

**Meat & Poultry**

Raw meat and poultry can spread harmful germs to fresh produce and ready-to-eat foods unless you keep them separate. Cook meat and poultry until it reaches a safe internal temperature on a food thermometer. Learn more: fightbac.org.org #WorldFoodSafetyDay #foodsafety ([use one of these graphics](https://www.fightbac.org/food-safety-mythbusters/#meat))  
  
**Food Delivery**The use of grocery delivery, meal kits and restaurant delivery services has increased. The core food safety practices remain essential to protecting your household from harmful germs. Learn more: fightbac.org.org #WorldFoodSafetyDay #foodsafety ([use one of these graphics](https://www.fightbac.org/food-safety-mythbusters/#delivery))  
  
**Sample Social Media Posts – World Food Safety Day**

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