

WORLD FOOD SAFETY DAY



Tuesday, June 7 marks [World Food Safety Day](#), 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](#) 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](#) is celebrating World Food Safety Day by promoting safe food handling and proper hand hygiene. Downloadable resources are available at [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](#))

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](#))

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](#))

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](#))

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](#))

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](#))

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](#))

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: Mantén 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