

World Food Safety Day



Partnership for Food Safety Education
Together: A Food Safe America

June 7 is World Food Safety Day! This day aims to draw attention to the importance of safe food, and inspires action to help prevent, detect, and manage foodborne risks worldwide.

The [Partnership for Food Safety Education](https://www.foodsafetyeducation.org/) 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 – General World Food Safety Day

On #WorldFoodSafetyDay — and every day — protect your loved ones by practicing safe food handling at home. Start with the basics: wash your hands with soap and water before cooking. Learn more: fightbac.org #foodsafety 🍷 🍴

Happy #WorldFoodSafetyDay! 🗣️ Get kids and teens involved in the kitchen by teaching them safe food prep habits. These food safety steps will help them stay healthy now and in the future! Learn more: fightbac.org #foodsafety

Food safety is everyone's responsibility. This #WorldFoodSafetyDay, check your habits: Are you washing your hands? Cooking to the right temp? Let's protect our families — one meal at a time! 🍷
Learn more: fightbac.org #foodsafety



Sample Social Media Posts – Core Four Food Safety Steps

Clean

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

Spanish language: Lávate las manos con agua y jabón para reducir el riesgo de intoxicación alimenticia en el hogar. Aprende más: lahistoriadesucena.org #WorldFoodSafetyDay #foodsafety



Separate

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 #foodsafety

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 #foodsafety



Cook

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

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 #foodsafety



Chill

Keep a constant refrigerator temperature of 40 °F or below to reduce the risk of food poisoning at home. Learn more: fightbac.org #WorldFoodSafetyDay #foodsafety

Spanish language: Mantenga una temperatura constante en el refrigerador de 40 °F o menos para reducir el riesgo de intoxicación alimentaria en el hogar. Aprende más: lahistoriadesucena.org #WorldFoodSafetyDay #foodsafety



Sample Social Media Post – Food Safety: Science in Action

Science is at the heart of food safety. Everyone has a role to play in keeping food safe! When preparing food at home, remember the core four food handling steps: clean, separate, cook and chill. Learn more: fightbac.org #WorldFoodSafetyDay #foodsafety

Spanish language: La ciencia es fundamental para la seguridad alimentaria. ¡Todos tenemos un papel que desempeñar en la seguridad alimentaria! Al preparar comida en casa, recuerda los cuatro pasos fundamentales para la manipulación de alimentos: limpiar, separar, cocinar y refrigerar. Aprende más: lahistoriadesucena.org #WorldFoodSafetyDay #foodsafety



Share this video in your WFSD outreach! <https://youtu.be/rhY0xfTkhW8>

