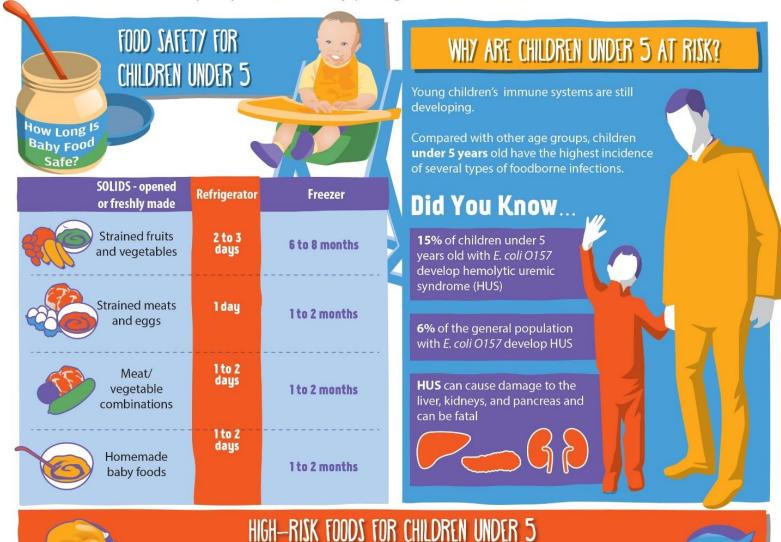
FOOD SAFETY for Children Under 5

Learn the food safety steps that will keep young children under 5 safe from foodborne illness.



foods including meat, poultry, and eggs

Unpasteurized



undercooked

oysters and seafood





Clean: Wash hands and surfaces



Separate: Keep raw meat and poultry separate from

ready-to-eat foods.



Cook: Cook foods to the proper



Chill: Get leftovers to the fridge of being cooked.







