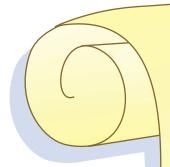
## Keep the Holidays Happy

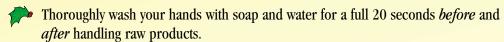
## Put Food Safety First!

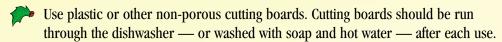
'Tis the season for fond memories, gift giving, and hosting parties and family gatherings with good *food!* As you prepare your festive holiday spreads, remember to keep foods fresh and safe to eat. If food containing harmful bacteria is consumed, it could cause foodborne illness. So, when planning the big feast, follow this food safety checklist.



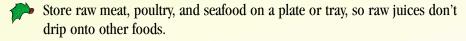


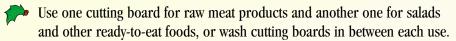
## √ Clean Up











Never place cooked food on a plate that previously held raw meat, poultry, or seafood *unless* the plate has been washed.

Don't spread bacteria with dirty sponges, dishcloths, or towels. Bacteria often thrive in the moist areas of these items where bits of food may also exist. Use paper towels or freshly-cleaned sponges or cloths and soap and hot water to clean food preparation surfaces.



## Did You Know?

The average used kitchen sponge harbors **7.2 billion bacteria!** Consider using paper towels or clean cloth towels.