

Season's Greetings

It's the holidays! Time for decking the halls with boughs of holly and roasting chestnuts on an open fire. This season of goodwill and giving thanks is also a festive celebration of food. With so many delightful foods to choose from, it's important to keep holiday treats safe from BAC (a.k.a. bacteria). Join in the festivities and ensure a safe holiday feasting season for you, your family, and your friends by following these food safety tips.

Beware of BAC

This holiday season, be aware of BAC and these facts:

The Invisible Enemy

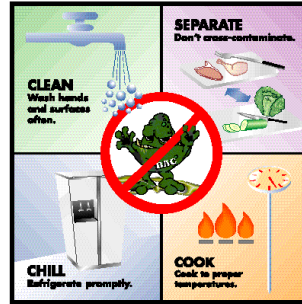
You can't see, taste, or smell bacteria, but it can be on food and multiply rapidly in moist, warm conditions. If consumed, harmful bacteria can cause foodborne illness.

Be Egg-s-tra Cautious!

Around the holidays, people eat a variety of foods, some of which may contain uncooked or lightly-cooked eggs. But even grade A eggs with clean, uncracked shells can be contaminated with *Salmonella* Enteritidis bacteria. That's why it's important to cook eggs thoroughly to kill any bacteria that may be present.



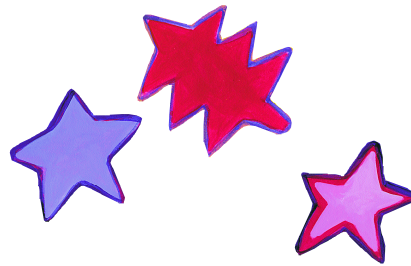
FIGHT BAC!



Keep Food Safe From Bacteria®

If you have any questions or concerns about food safety during the holiday season, contact:

- The **U.S. Department of Agriculture (USDA) Meat and Poultry Hotline** at (800) 535-4555 or (202) 720-3333 (Washington, DC area). The TTY number for the hearing impaired is (800) 256-7072
- The **U.S. Food and Drug Administration Food Information Line** at (888) SAFE FOOD
- The **Fight BAC!®** Web site at: www.fightbac.org



Happy Holidays!

Food Safety for those . . .



*Glorious
Holiday
Goodies!*

Here's how to protect
festive treats from BAC.



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