SAFE RECIPE
STYLEGUIDE

Multiple studies show that when consumers follow recipes that incorporate basic food safety instructions, they significantly increase food safety behaviors. This style guide provides easy edits to any recipe to improve food safety practices.

saferecipeguide.org

TEMPERATURE

Cook until internal temperature reaches XX *(fill in the blank and include chart with specific foods)* on food thermometer.

HAND WASHING

Wash hands with soap and water. *(Include this at beginning of recipe and after each touch of raw meats, poultry, seafood or eggs)*

CROSS CONTAMINATION

Wash *(insert cutting board, counter, utensil, serving plate)* after touching raw meats, poultry, seafood or eggs*)*

Do not reuse marinades used on raw foods.

Do not rinse raw poultry or meat.

PRODUCE

Gently rub produce under cold running water.

Scrub firm produce with a clean vegetable brush under running water.