

# Coloring Book



United States Department of Agriculture  
Food Safety and Inspection Service



Dear Parents,

Together we have a responsibility to prevent foodborne illness. The USDA Food Safety Mobile is doing its part by traveling coast to coast, visiting towns—big and small, reaching and teaching consumers about the importance of keeping food safe. Its fun and larger-than-life design shows BAC!—foodborne bacteria—being chased by food safety messengers: Clean, Separate, Cook, and Chill.

The Mobile food safety staff teams with local educators to promote the four Fight BAC!® messages:

1. **Clean:** Wash hands and surfaces often.
2. **Separate:** Don't cross-contaminate.
3. **Cook:** Cook to proper temperatures.
4. **Chill:** Refrigerate promptly.

USDA's Food Safety and Inspection Service launched the Thermy™ campaign to encourage consumers to use food thermometers when they cook meat, poultry, or egg products. Thermy™'s message is: "It's Safe To Bite When the Temperature Is Right!" Using a food thermometer is the only way to tell if your food has reached a high enough temperature to destroy harmful bacteria.

Infants and young children, pregnant women, and older adults are at greatest risk for foodborne illness, as are all people with weakened immune systems caused by cancer treatment, AIDS, diabetes, kidney disease, and organ transplants.

This booklet of coloring pages gets children familiar with the four simple steps to food safety. For more information, check these Web sites with your children:



[www.fsis.usda.gov](http://www.fsis.usda.gov)

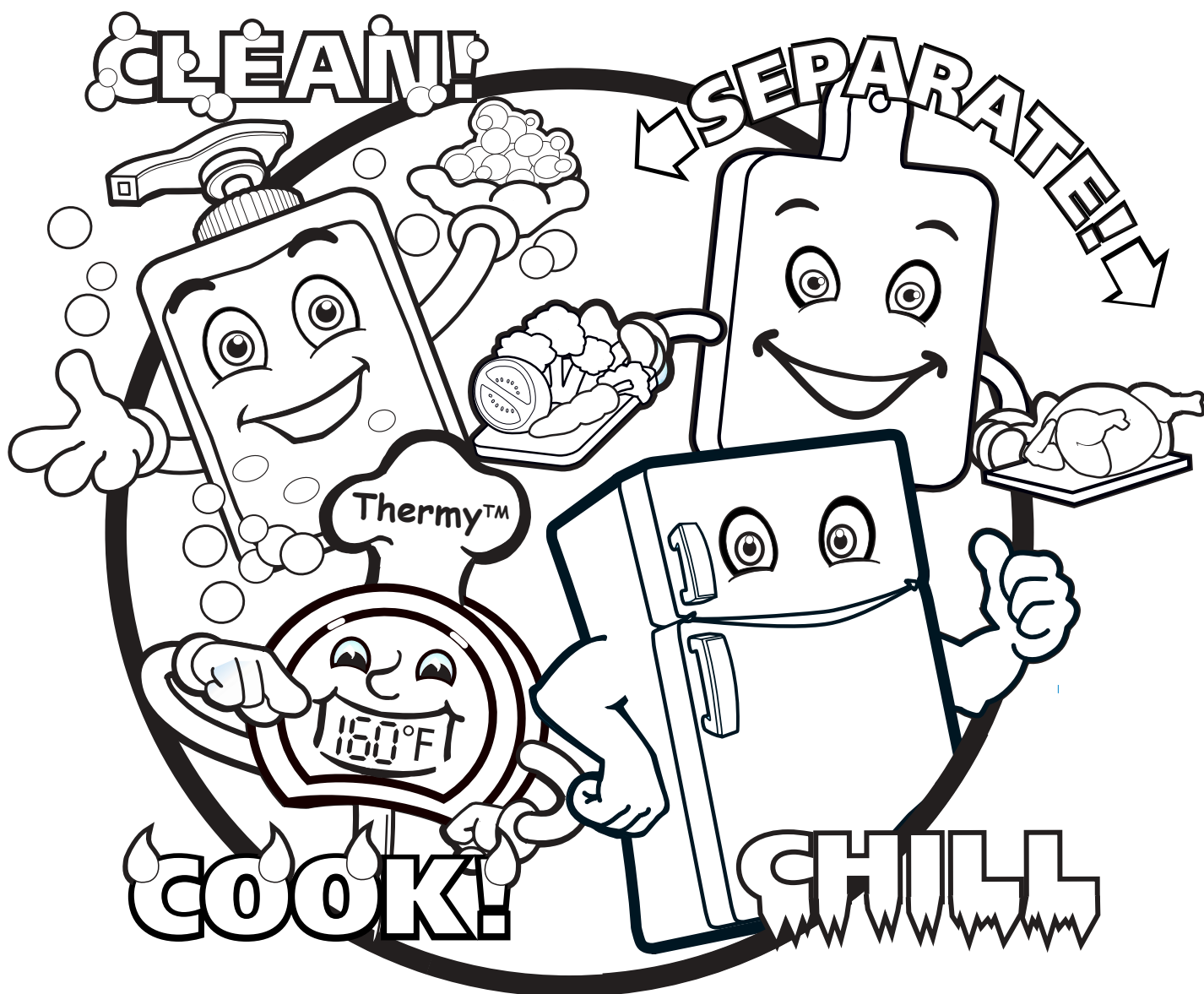
[www.fsis.usda.gov/thermy](http://www.fsis.usda.gov/thermy)

[www.fightbac.org](http://www.fightbac.org)

For questions on food safety, contact the **USDA Meat and Poultry Hotline** at **1-888-MPHotline** (1-888-674-6854), TTY: 1-800-256-7072, or email: [mp hotline.fsis@usda.gov](mailto:mp hotline.fsis@usda.gov).

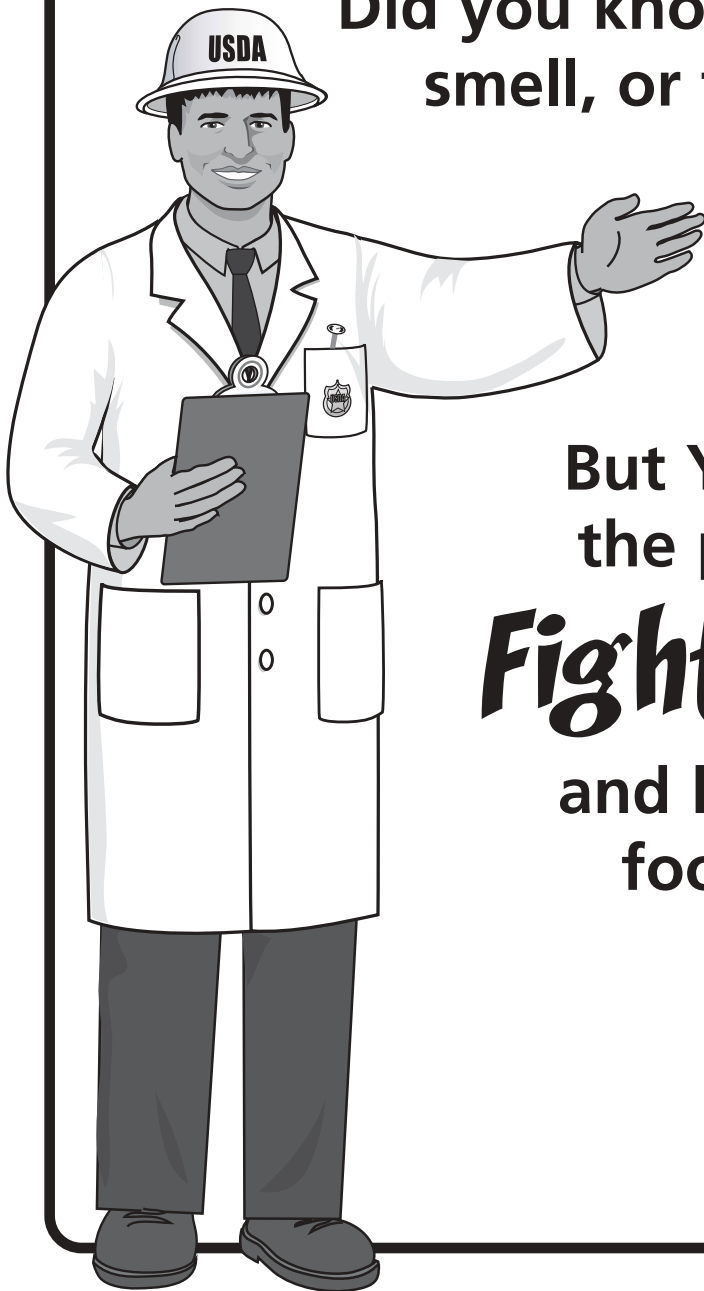
Note: These coloring pages may be duplicated for educational purposes.

# Keep Food Safe!

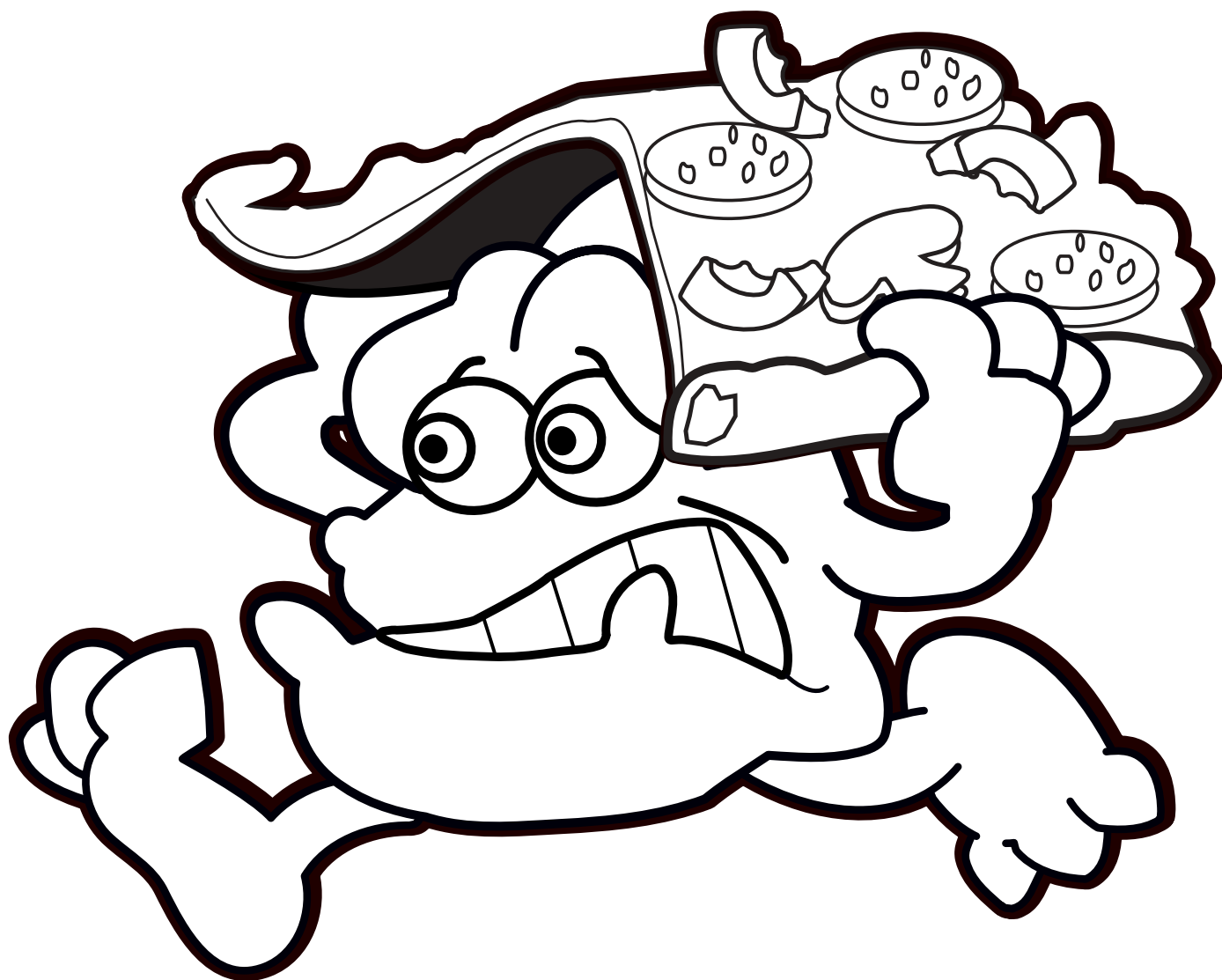


Here's BAC!  
He is on the attack.  
BAC! is quick.  
He can really  
make you SICK!

Did you know: You can't see,  
smell, or taste bacteria.



But YOU have  
the power to  
***Fight BAC!***®  
and keep your  
food safe!



**FIGHT BAC!®**

Keep Food Safe From Bacteria

**Wash your hands for 20 seconds  
(sing Happy Birthday 2 times)**

**Wash with soap and warm water:**



- ☒ **before you eat,**
- ☒ **after you play with pets,**
- ☒ **after you use the bathroom,  
and**
- ☒ **after you sneeze, cough, or  
blow your nose.**



**CLEAN!**



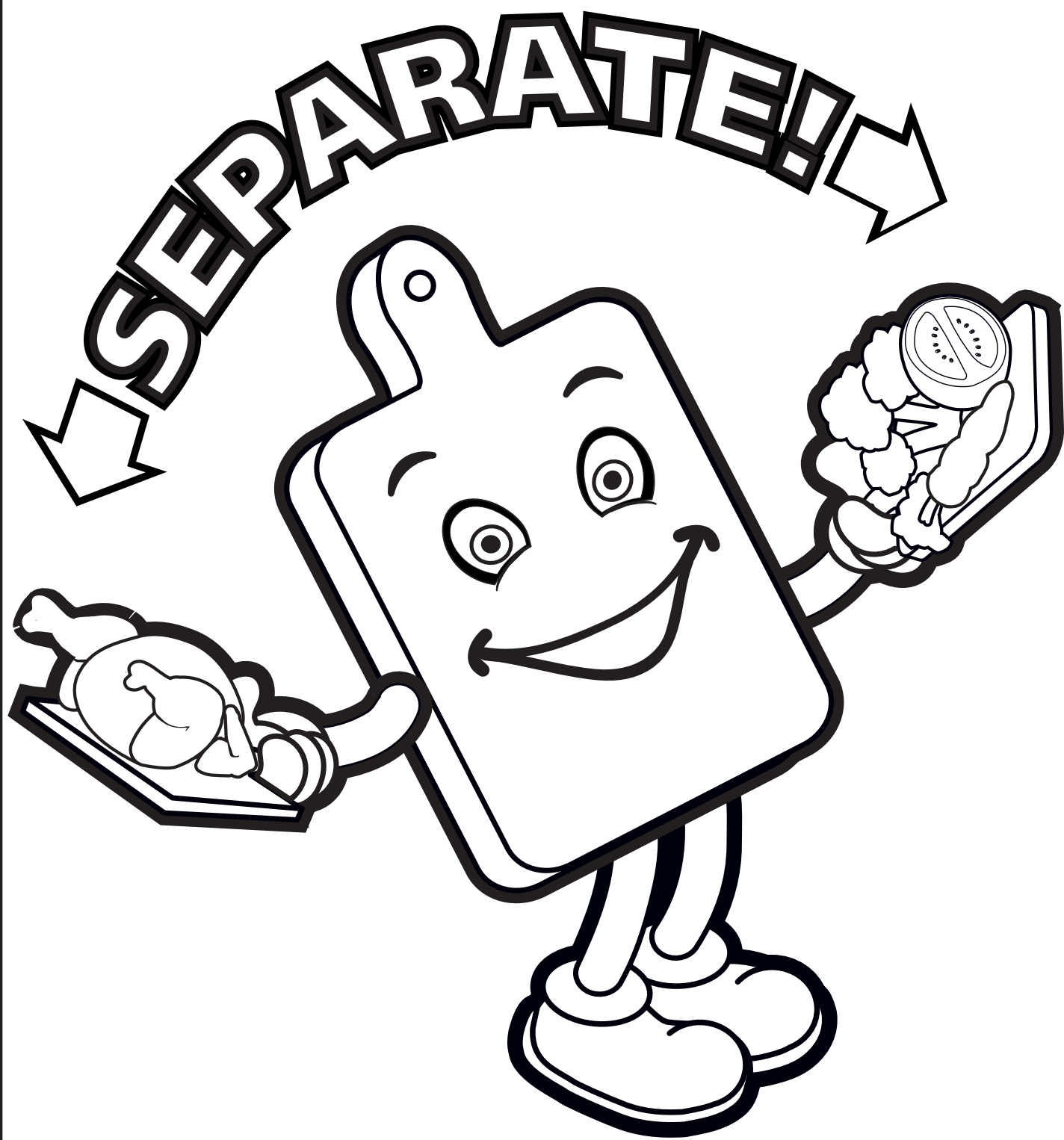
**Be smart.  
Keep foods apart.  
Bacteria can spread from  
one food to another.**

**Remind grown-ups to always keep  
raw meat, poultry, and seafood  
apart from other foods.  
Don't let raw juices drip  
on other foods. Yuck!**



**Don't put cooked  
foods on a plate  
that held raw  
meat, poultry,  
or seafood.  
(Bacteria could  
be hiding!)  
Always use a  
clean plate.**





**Meet Thermy™!**

**Thermy™ says:  
"It's Safe To Bite  
When the Temperature Is Right!"**

**Tell grown-ups to use Thermy™,  
a food thermometer,  
when they cook.**

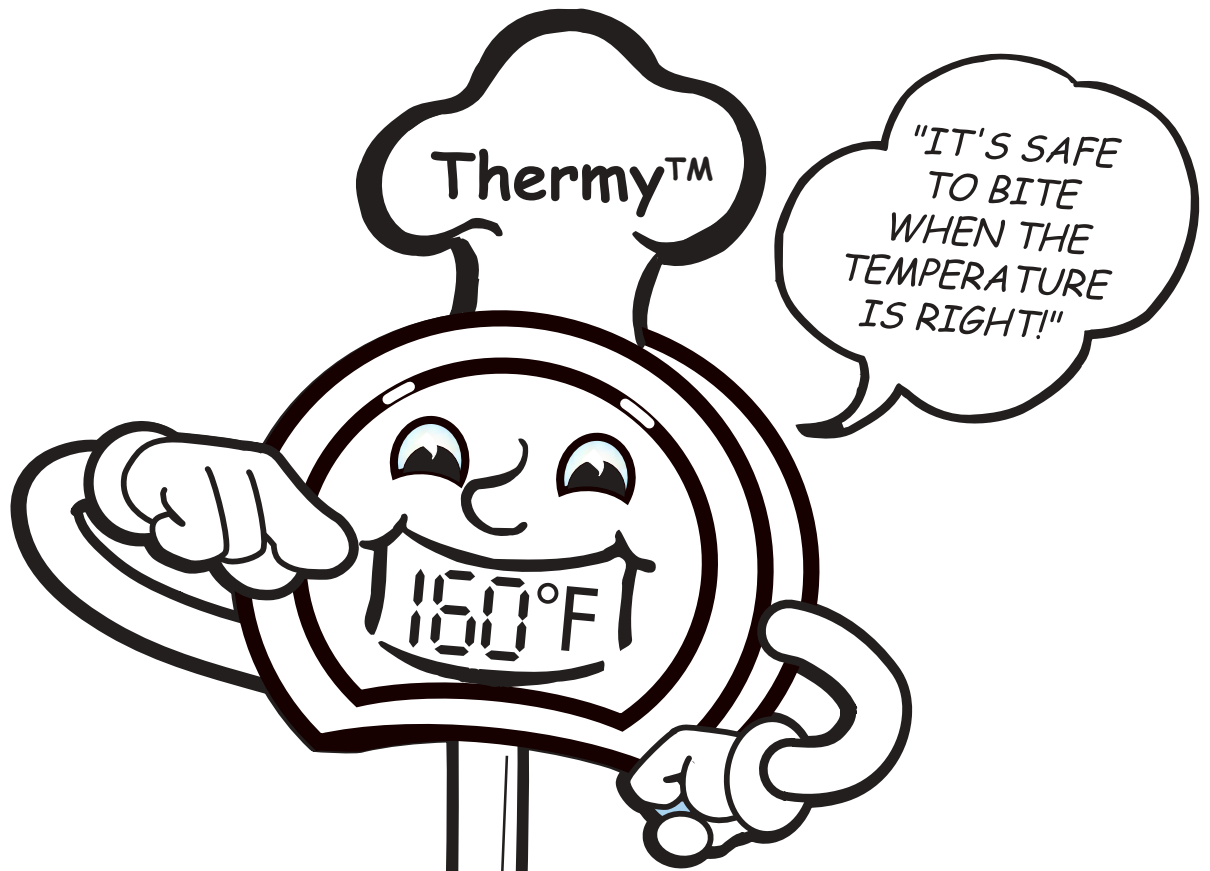


**Check the temperature  
of food to be sure it's  
safe, because you don't  
want to get sick.**

### **New Temperature Rules!**

revised February 2007

- Beef, veal, lamb: at least 145 °F
- Hamburgers, ground meat, pork: 160 °F
- Chicken or turkey—ground and pieces: 165 °F
- Chicken or turkey—whole: 165 °F
- Leftovers, casseroles: 165 °F



COOK!

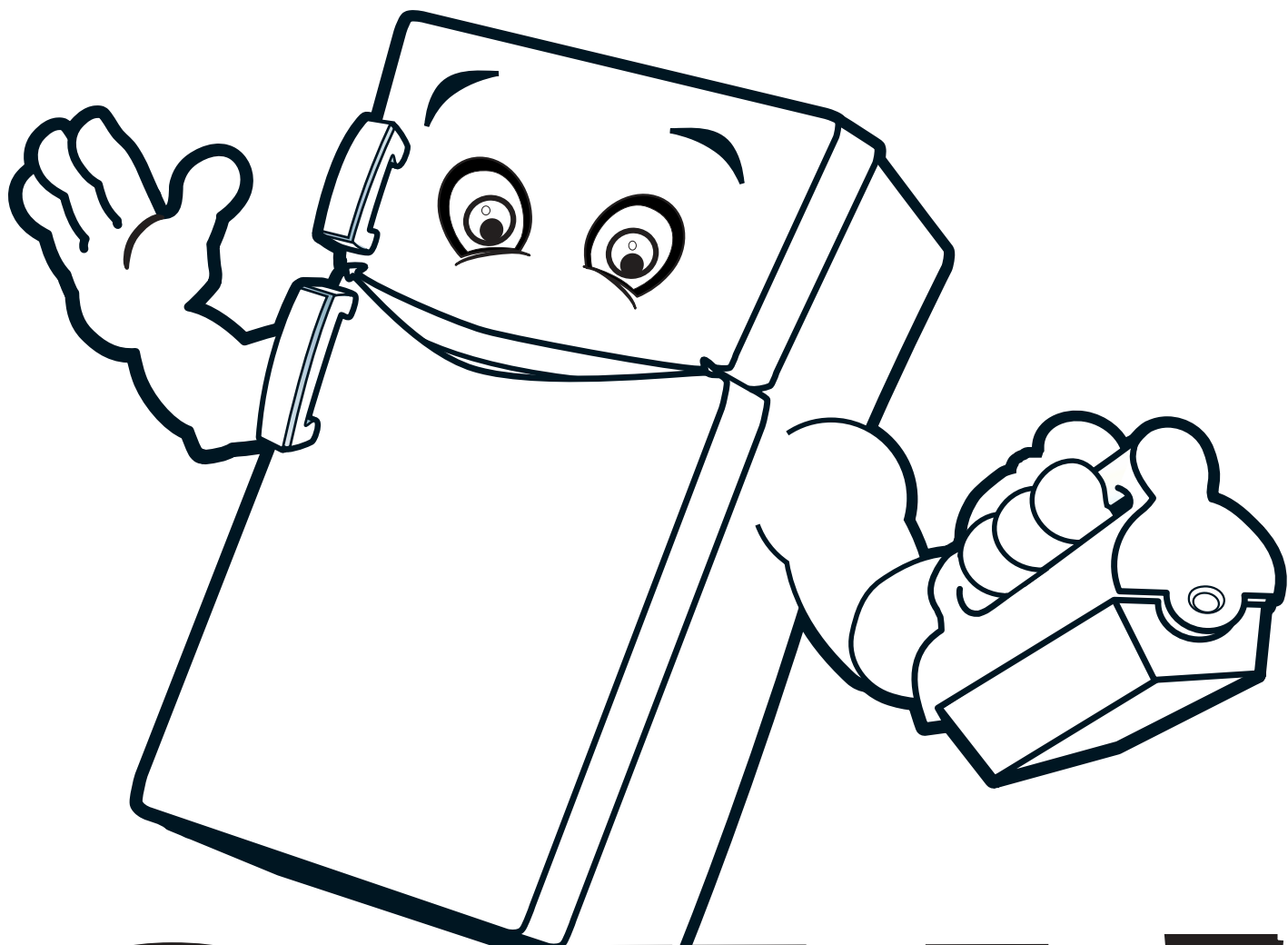
## **Keep Cold Food Cold!**

**In the refrigerator, 40 °F or below.**

**Use an insulated lunch box  
or bag to keep food cold  
at school. Add a frozen  
gel pack or frozen juice  
box to keep food cold.**

**Keep your lunch  
in a cool place,  
not in the hot sun.**





OH!!

When in Doubt,  
Throw it Out!

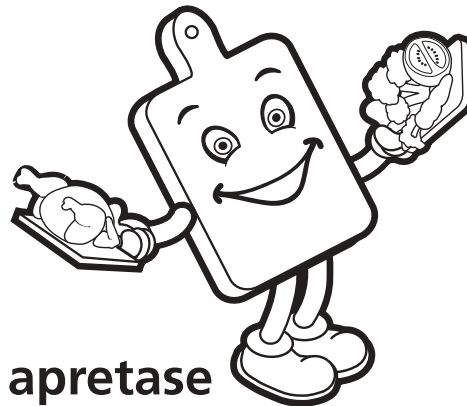
Remember:  
YOU have the power to  
***Fight BAC!***<sup>®</sup>  
and keep your food safe!

*Unscramble the four ways to keep food safe.*



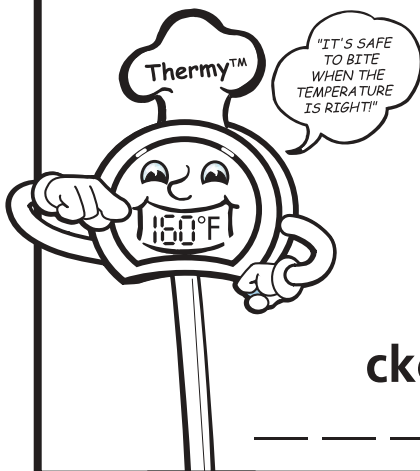
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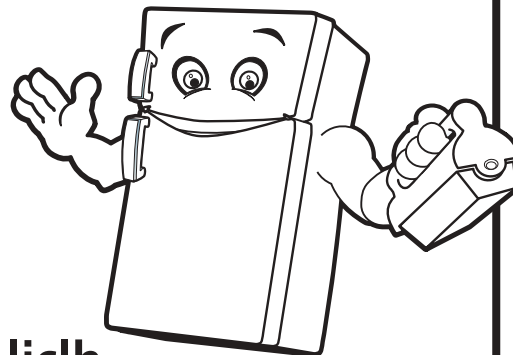
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# Visit the USDA Food Safety Mobile

[www.fsis.usda.gov](http://www.fsis.usda.gov)



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February, 2007





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