

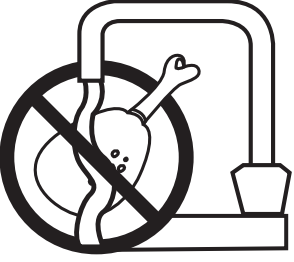
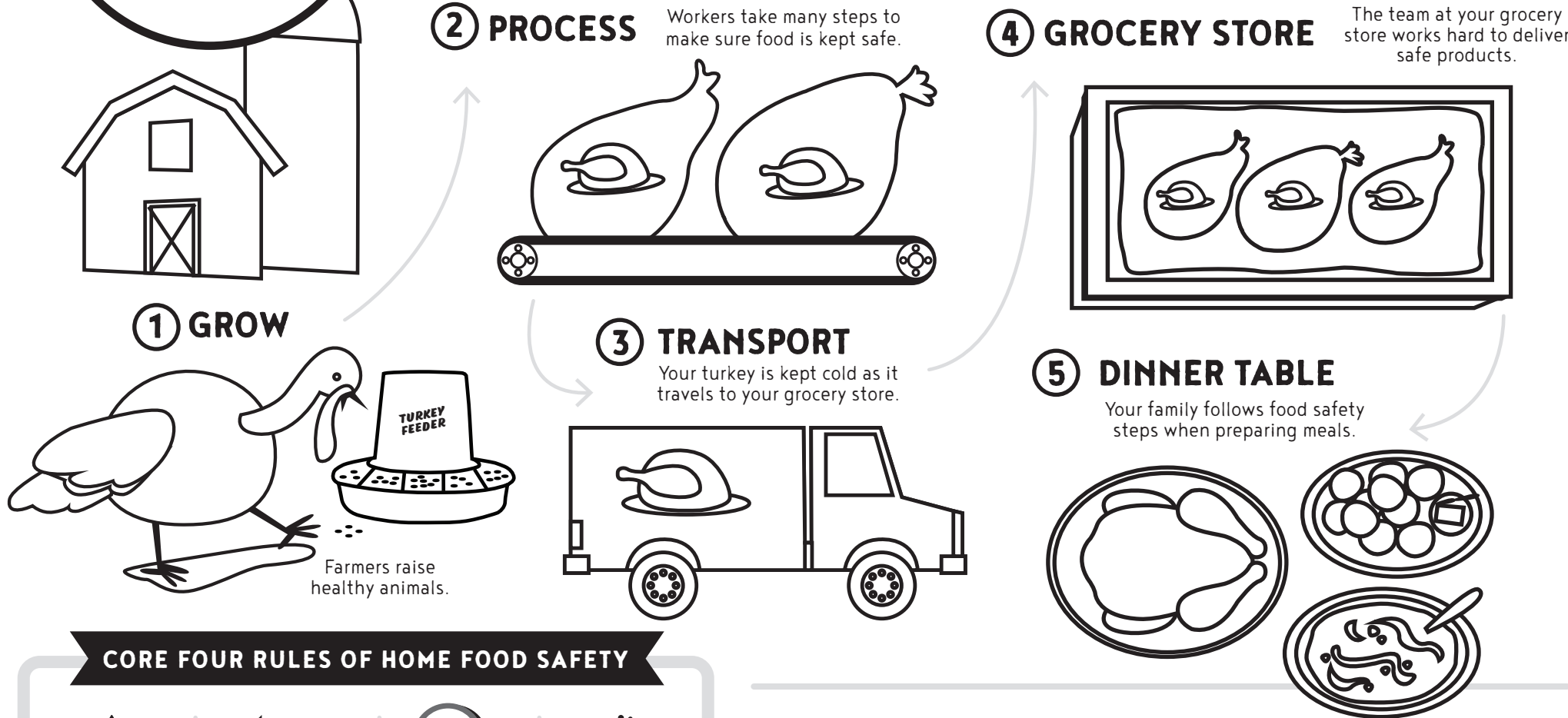
PARENT TIP!
The only way to know your turkey is fully cooked is to check the internal temperature using a food thermometer!

Cook to 165°

THE story OF YOUR dinner


TURKEY

PARENT TIP!
Don't rinse meat or poultry. That can spread germs around your kitchen.





Trace the outline of your hand and color it to look like a turkey!


CORE FOUR RULES OF HOME FOOD SAFETY




CLEAN
Wash hands and surfaces often.



SEPARATE
Don't cross-contaminate.



COOK
Cook to the safe internal temperature.


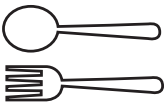




CHILL
Refrigerate or freeze promptly.

MAKE YOUR OWN place cards for your Thanksgiving dinner table!

DIRECTIONS: Have an adult help you cut on the solid line. Write in the name and color the picture. Fold on the dotted line to make your place card.



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Take a picture of your hand turkey and post it to Instagram or Twitter using the hashtag, **#HandinHealth!**

BROUGHT TO YOU BY: **Cargill** Partnership for Food Safety Education

Learn more about food safety at **StoryOfYourDinner.org**
Partnership for Food Safety Education 2016