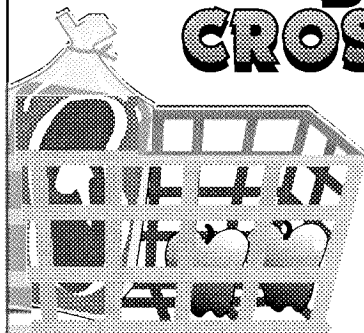


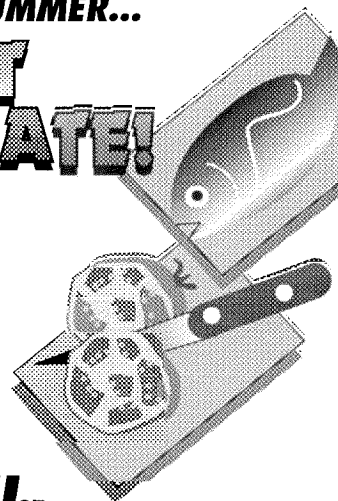
**FOODBORNE ILLNESS RISES IN THE SUMMER...**

# **BE SAFE—DON'T CROSS-CONTAMINATE!**

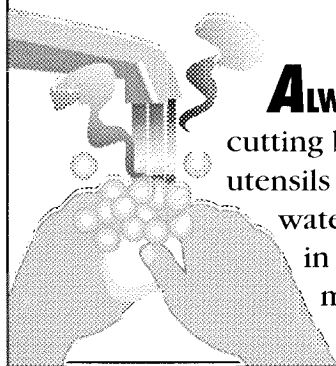
**For further information call the  
USDA Meat and Poultry Hotline  
at 1-800-535-4555**



**SEPARATE** raw meat, poultry and seafood from other foods in your grocery cart and in your refrigerator.

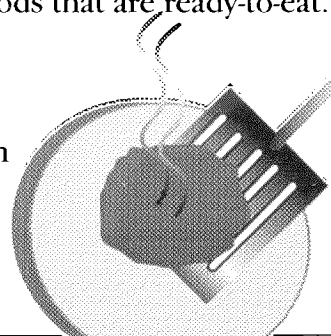


**USE** one cutting board for raw meat, poultry and seafood and another for foods that are ready-to-eat.



**ALWAYS** wash hands, cutting boards, dishes and utensils with hot, soapy water after they come in contact with raw meat, poultry and seafood.

**NEVER** place cooked food on a plate which previously held raw meat, poultry and seafood.



Source: U.S. Department of Agriculture