

Keep Hands Clean!



Cleanliness is a major factor in preventing foodborne illness. Wash hands with soap and warm water for 20 seconds:

- before and after handling food
- after handling uncooked eggs or raw meat, poultry, or fish and their juices
- after using the bathroom
- after changing a diaper
- after handling pets
- after tending to a sick person
- after blowing your nose, coughing, or sneezing

Got Food Safety Questions?

Ask Karen

MPHotline



Visit "Ask Karen" at AskKaren.gov to Ask a Food Safety Question.

Call the USDA Meat & Poultry Hotline: 1-888-MPHOTLINE (1-888-674-6854)



USDA United States Department of Agriculture
Food Safety and Inspection Service

www.fsis.usda.gov

USDA is an equal opportunity provider and employer.

July 2007