Food Safety Tips for Smart Food Shoppers



- · Check "Sell-By" date
- Put raw meat, poultry, or seafood in plastic bags
- Buy only pasteurized milk, cheese, dairy products, and juices
- When buying eggs:
 - Purchase refrigerated shell eggs
 - If your recipe calls for raw eggs, purchase pasteurized, refrigerated liquid eggs
- Don't buy food displayed in unsafe or unclean conditions

Is It Done Yet?

You can't tell by looking. Use a food thermometer to be sure.



Ordering "Smart" When Eating Out

Choose

- ✓Hard or processed cheeses. Soft cheeses only if made from pasteurized milk.
- ✓ Fully cooked smoked fish or seafood.
- ✓Hot dogs reheated to steaming hot. If the hot dogs are served cold or lukewarm, ask to have the hot dogs reheated until steaming, or else choose something else.
- Grilled sandwiches in which the meat or poultry is heated until steaming.
- ✓ Fully cooked fish that is firm and flaky.
- ✓ Fully cooked eggs with firm yolk and whites.

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- Cheese made from unpasteurized milk.
- Raw or undercooked seafood.
- Cold hot dogs.
- Sandwiches with cold deli or luncheon meat.
- Raw or undercooked fish, such as sushi or sashimi.
- Soft-boiled or "over-easy" eggs, as the yolks are not fully cooked.





