

## Sample Public Service Announcements

### **NATIONAL FOOD SAFETY EDUCATION MONTH<sup>SM</sup> RADIO PSA (10 Second Spot)**

September is National Food Safety Education Month<sup>SM</sup>. Across the country, food safety experts are promoting the theme *Cook It Safely* to destroy bacteria that cause food-related illness.

### **NATIONAL FOOD SAFETY EDUCATION MONTH<sup>SM</sup> RADIO PSA (30 Second Spot)**

September is National Food Safety Education Month<sup>SM</sup> and food safety experts are stressing the importance of cooking foods to safe temperatures in order to destroy harmful bacteria that could make you sick. How do you know when your food is safe? Get in the habit of using an instant read dial or digital thermometer to make sure that meat, poultry, and casseroles reach safe internal temperatures. Cook hamburgers to 160 °F, whole poultry to 180 °F. Cook eggs until the yolk and white are firm, and don't use recipes in which eggs remain raw or partially cooked. Fish should be opaque and flake easily with a fork. Always remember to *Cook It Safely*.

### **NATIONAL FOOD SAFETY EDUCATION MONTH<sup>SM</sup> RADIO PSA (60 Second Spot)**

Why take the time to cook food to safe temperatures? Because that's the only sure way to destroy harmful bacteria that could make you sick. September is National Food Safety Education Month<sup>SM</sup>. Across the country, food safety experts are promoting the theme *Cook It Safely* to get rid of the germs that cause food-related illness. Here are some helpful hints: get in the habit of using an instant read dial or digital thermometer to make sure that meat, poultry, and casseroles reach safe internal temperatures. Cook hamburgers to 160 °F, whole poultry to 180 °F. Cook eggs until the yolk and white are firm, and don't use recipes in which eggs remain raw or partially cooked. Fish should be opaque and flake easily with a fork. When cooking in a microwave oven, rotate or stir food to eliminate cold spots where bacteria can survive. Reheat leftovers to 165 °F— until they are steaming. Always remember to *Cook It Safely*.