

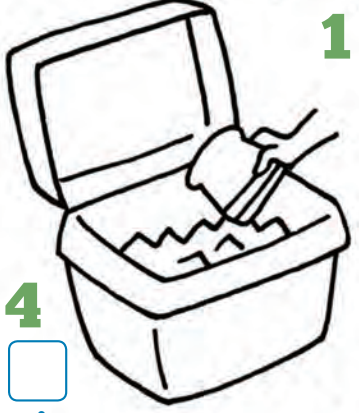


Fight BAC!® at Picnic Park

It's a perfect day for a picnic! But are these picnickers Fighting BAC! by practicing safe food handling rules so they don't get food poisoning? For each scene shown, write the letter of the food handling rule shown below to which it relates in the box next to the number.



3 **Scrubbing up to start cooking**



4 **Storing a sandwich**



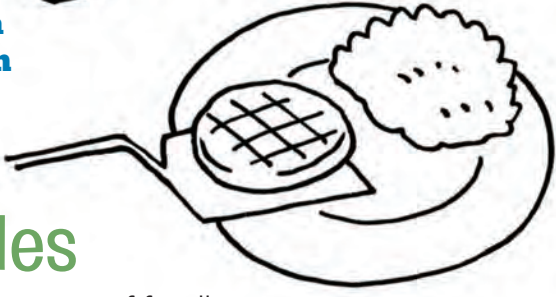
1 **Potato salad on a hot day**



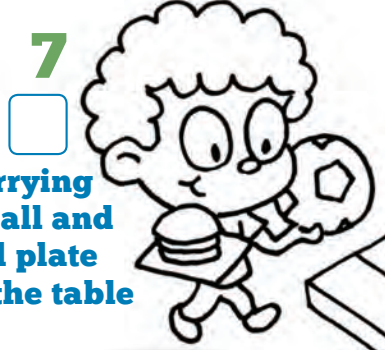
2 **Using a food thermometer**



6 **Raw chicken and fresh fruit on a cutting board**



5 **Cooked and raw hamburger on a platter**



7 **Carrying a ball and full plate to the table**

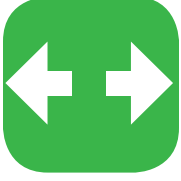
The Four Safe Food Handling Rules

Breaking these rules could mean a nasty case of foodborne illness for picnickers at the park. And you wouldn't want that if you're in charge!



A. Clean
Wash hands and surfaces often.

B. Separate
Don't cross-contaminate.



C. Cook
Cook to proper temperatures.

D. Chill
Refrigerate promptly.



Dear Parents,

Your child is learning about home food safety practices through this free educational program from the Partnership for Food Safety Education (PFSE) and curriculum experts Young Minds Inspired (YMI). **Fight BAC!**® educates families about how to reduce the risk of food poisoning. Review this sheet with your child and learn more by visiting www.fightbac.org.



The Partnership for Food Safety Education



Download Perfect Picnic free from the App Store. **Perfect Picnic** lets kids sharpen game strategy skills while managing potential food safety problems in their own virtual picnic park!

The **Fight BAC!**® at Picnic Park Activity is supported by a grant from the Florida Association for Food Protection.