

Holiday Food Safety Tips

Dear [Recipient's Name],

As the holiday season approaches, we want to remind you of some important food safety tips to ensure a safe and enjoyable celebration:

1. Clean

- Wash your hands with soap and water for at least 20 seconds before handling food.
- Use clean utensils and surfaces to prevent cross-contamination.

2. Separate

- Keep raw meat, poultry, seafood, and eggs separate from other foods during shopping and preparation.
- Use different cutting boards for raw and cooked food.

3. Cook

- Ensure all food is cooked to the appropriate temperature to kill harmful bacteria.
- Use a food thermometer to check the internal temperature of meats and casseroles.

4. Chill

- Refrigerate leftovers within two hours of serving to prevent bacterial growth.
- Set your refrigerator temperature to 40degF or below to keep food safe.

We hope these tips help you enjoy a delicious and safe holiday season. If you have any questions or need further assistance, feel free to reach out.

Happy Holidays!

Best regards,

[Your Name]

[Your Organization]