**World Food Safety Day Social Media Posts**
#DYK Washing your hands with warm water AND soap is a key step to preventing foodborne illness at home and at work. Learn more: [www.fightbac.org](http://www.fightbac.org) **#WorldFoodSafetyDay** [use Handwashing graphic]

Handle poultry safely! Always use a food thermometer to ensure your roast chicken or turkey reaches 165 °F. Have a safe and tasty meal! Learn more: [www.fightbac.org](http://www.fightbac.org) **#WorldFoodSafetyDay** [use Poultry Safety graphic]

Planning a delicious meal tonight with meat and a salad on the side? Our pro tip is to use separate cutting boards — one for produce, and one for meat or poultry to reduce risk of foodborne illness. Learn more: [www.fightbac.org](http://www.fightbac.org) **#WorldFoodSafetyDay**
[use Cross-Contamination graphic]

A food thermometer is the MVP of kitchen utensils! You can make sure your food is cooked to a safe temperature – and not overcooked. Remember, safety first when preparing food at home! Learn more: [www.fightbac.org](http://www.fightbac.org) **#WorldFoodSafetyDay** [use Food Thermometer graphic]

Friday leftovers are the best! Remember to refrigerate leftovers within two hours. Make sure your fridge is set at 40 °F or below. A fun weekend starts with food safety at home! Learn more: [www.fightbac.org](http://www.fightbac.org) **#WorldFoodSafetyDay** [use Safe Refrigerator Temp graphic]

We are proud to support World Food Safety Day and partner with @FightBAC to reduce the risk of foodborne illness for families across the United States! Learn more: [www.fightbac.org](http://www.fightbac.org) **#WorldFoodSafetyDay** (Facebook handle is @FightBAC; Twitter handle is @Fight\_BAC)