

Handouts for Consumers from USDA Food Safety and Inspections

To view them all go to:

http://origin-www.fsis.usda.gov/Fact_Sheets/Safe_Food_Handling_Fact_Sheets/index.asp

7 Food Safety Steps for Successful Community Meals

http://origin-www.fsis.usda.gov/Fact_Sheets/7_Steps_Community_Meals/index.asp

Basics for Handling Food Safely:

http://origin-www.fsis.usda.gov/Fact_Sheets/Basics_for_Handling_Food_Safely/index.asp

BBQ and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/index.asp

Be Smart-Keep Foods Apart. Don't Cross Contaminate

http://origin-www.fsis.usda.gov/Fact_Sheets/Be_Smart_Keep_Foods_Apart/index.asp

Count Down to the Thanksgiving Holiday

http://origin-www.fsis.usda.gov/Fact_Sheets/Countdown_to_the_Holiday/index.asp

Don't Cross Contaminate Poster

<http://www.fsis.usda.gov/oa/pubs/xcinfoGRAF.pdf>

Safe Defrost Methods for Consumers

http://origin-www.fsis.usda.gov/Fact_Sheets/Big_Thaw/index.asp

Cleanliness Helps Prevent Foodborne Illness

http://origin-www.fsis.usda.gov/Fact_Sheets/Cleanliness_Helps_Prevent_Foodborne_Illness/index.asp

The Color of Meat and Poultry

http://origin-www.fsis.usda.gov/Fact_Sheets/Color_of_Meat_&_Poultry/index.asp

Common Questions about Food Safety

http://origin-www.fsis.usda.gov/Help/FAQs_Food_Safety/index.asp

Cooking, Defrosting and Reheating Safely in a Microwave Oven

http://origin-www.fsis.usda.gov/Fact_Sheets/Cooking_Safely_in_the_Microwave/index.asp

Cutting Boards and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Cutting_Boards_and_Food_Safety/index.asp

Danger Zone

http://origin-www.fsis.usda.gov/Fact_Sheets/Danger_Zone/index.asp

Doneness vs. Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Doneness_Versus_Safety/index.asp

Emergency Preparedness. You will find a wealth of information on various emergency situations at this site

http://origin-www.fsis.usda.gov/Fact_Sheets/Emergency_Preparedness_Fact_Sheets/index.asp

Everything Counts When It Comes to Protecting your Family. This is a very nice, color, 2 page brochure

http://origin-www.fsis.usda.gov/PDF/Todo_Cuenta_English.pdf

Fighting BAC!® by Chilling Out

http://origin-www.fsis.usda.gov/Fact_Sheets/Fighting_BAC_by_Chilling_Out/index.asp

Food Product Dating

http://origin-www.fsis.usda.gov/Fact_Sheets/Food_Product_Dating/index.asp

Food Safety for Those Glorious Holiday Goodies. This is a nice 2 page, tri-fold brochure.

http://www.fsis.usda.gov/OA/pubs/holiday_goodies1.pdf

Food Safety for Older Adults. This is a very nice booklet- 24 pages

http://origin-www.fsis.usda.gov/PDF/Food_Safety_for_Older_Adults.pdf

Food Safety for People with Cancer. This is a very nice booklet- 24 pages

http://origin-www.fsis.usda.gov/PDF/Food_Safety_for_People_with_Cancer.pdf

Food Safety for People with Diabetes. This is a very nice booklet- 24 pages

http://origin-www.fsis.usda.gov/PDF/Food_Safety_for_Diabetics.pdf

Food Safety for People with HIV/AIDS. This is a very nice booklet- 24 pages

http://origin-www.fsis.usda.gov/PDF/Food_Safety_for_People_with_HIV.pdf

Food Safety for Transplant Recipients. This is a very nice booklet- 24 pages.

http://origin-www.fsis.usda.gov/PDF/Food_Safety_for_Transplant_Recipients.pdf

Quick Reference Tear Out Card for “At Risk” Individuals.

http://origin-www.fsis.usda.gov/PDF/At_Risk_Booklet_TearOut.pdf

Food Safety When Hiking, Camping or Boating

http://origin-www.fsis.usda.gov/Fact_Sheets/Food_Safety_While_Hiking_Camping_&_Boating/index.asp

Food Safety Quiz

http://origin-www.fsis.usda.gov/Fact_Sheets/Food_Safety_Quiz/index.asp

Freezing and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Focus_On_Freezing/index.asp

Handling Food Safely on the Road

http://origin-www.fsis.usda.gov/Fact_Sheets/Handling_Food_Safely_on_the_Road/index.asp

Holiday or Party Buffets

http://origin-www.fsis.usda.gov/Fact_Sheets/Focus_On_Holiday_or_Party_Buffets/index.asp

Hotline Answers “Panic Button” Food Safety Questions

http://origin-www.fsis.usda.gov/Fact_Sheets/Hotline_Answers_Panic_Button_Questions/index.asp

Keep Foods Safe- Food Safety Basics

http://origin-www.fsis.usda.gov/Fact_Sheets/Keep_Food_Safe_Food_Safety_Basics/index.asp

Keeping Bag Lunches Safe

http://origin-www.fsis.usda.gov/Fact_Sheets/Keeping_Bag_Lunches_Safe/index.asp

Kitchen Companion- Your Food Safety Handbook. This is an excellent resource but note it's 52 pages long

http://origin-www.fsis.usda.gov/PDF/Kitchen_Companion_Single.pdf

Let's Talk Turkey- A Consumer Guide to Safely Roasting a Turkey

http://origin-www.fsis.usda.gov/Fact_Sheets/Lets_Talk_Turkey/index.asp

Microwave Ovens and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Microwave_Ovens_and_Food_Safety/index.asp

Molds on Foods: Are they Dangerous?

http://origin-www.fsis.usda.gov/Fact_Sheets/Molds_On_Food/index.asp

Older Adults and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Older_Adults_and_Food_Safety/index.asp

Refrigeration and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Refrigeration_&_Food_Safety/index.asp

Safe Handling of Take Out Foods

http://origin-www.fsis.usda.gov/Fact_Sheets/Safe_Handling_Take-Out_Foods/index.asp

Slow Cookers and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Focus_On_Slow_Cooker_Safety/index.asp

Stuffing and Food Safety

http://origin-www.fsis.usda.gov/Fact_Sheets/Stuffing_and_Food_Safety/index.asp

Tailgating Food Safety Q & A

http://origin-www.fsis.usda.gov/Fact_Sheets/Tailgating_Food_Safety/index.asp

To Your Health- Food Safety for Seniors

<http://www.fda.gov/Food/ResourcesForYou/Consumers/Seniors/ucm182679.htm>

Top 10 Reasons to Handle Your Food Safely

http://origin-www.fsis.usda.gov/Fact_Sheets/Top_Ten_Reasons/index.asp

Turkey- Alternate Routes to the Table. This addresses the use of electric ovens, grilling, frying, etc...

http://origin-www.fsis.usda.gov/Fact_Sheets/Turkey_Alt_Routes/index.asp

Turkey Basics- Safe Thawing

http://origin-www.fsis.usda.gov/Fact_Sheets/Turkey_Basics_Safe_Thawing/index.asp

Turkey Basics- Safe Cooking

http://origin-www.fsis.usda.gov/Fact_Sheets/Turkey_Basics_Safe_Cooking/index.asp

Turkey Basics- Handling Cooked Dinners

http://origin-www.fsis.usda.gov/Fact_Sheets/Turkey_Basics_Handling_Cooked_Dinners/index.asp

Washing Food: Does it Promote Food Safety?

http://origin-www.fsis.usda.gov/Fact_Sheets/Does_Washing_Food_Promote_Food_Safety/index.asp