

**APPENDIX A.2:  
PARTICIPANT HANDOUTS**

## Participant Handout 1—English

### Safe Handling Instructions Label (Actual Size)

#### Safe Handling Instructions

*This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.*

-  Keep refrigerated or frozen. Thaw in refrigerator or microwave.
-  Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
-  Cook thoroughly.
-  Keep hot foods hot. Refrigerate leftovers immediately or discard.

### Safe Handling Instructions Label (Enlarged)

#### Safe Handling Instructions

*This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.*

-  Keep refrigerated or frozen. Thaw in refrigerator or microwave.
-  Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
-  Cook thoroughly.
-  Keep hot foods hot. Refrigerate leftovers immediately or discard.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-XXXX and the expiration date is xx/xx/20xx. The time required to complete this information collection is estimated to average 1.45 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

## Participant Handout 1—Spanish

### Safe Handling Instructions Label (Actual Size)

**Instrucciones Para Manipular El Producto Adecuadamente**

*Este producto ha sido preparado con carnes y/o aves que fueron inspeccionadas y aprobadas. Algunos productos alimentarios pueden contener bacterias que podrían provocar enfermedades si no se manipulan o cocinan debidamente. Para su protección, siga las siguientes instrucciones sobre la manipulación correcta de los alimentos:*

 **Mantenga el producto refrigerado o congelado. Descongele en el refrigerador o en el horno de microondas.**

 **Mantenga las carnes y aves crudas separadas de los demás alimentos. Lave las superficies de trabajo (incluyendo las tablas de cortar), los utensilios y las manos después de haber estado en contacto con carnes o aves crudas.**

 **Cueza completamente.**

 **Mantenga calientes los alimentos calientes. Refrigere inmediatamente las sobras o deséchelas.**

### Safe Handling Instructions Label (Enlarged)

**Instrucciones Para Manipular El Producto Adecuadamente**

*Este producto ha sido preparado con carnes y/o aves que fueron inspeccionadas y aprobadas. Algunos productos alimentarios pueden contener bacterias que podrían provocar enfermedades si no se manipulan o cocinan debidamente. Para su protección, siga las siguientes instrucciones sobre la manipulación correcta de los alimentos:*

 **Mantenga el producto refrigerado o congelado. Descongele en el refrigerador o en el horno de microondas.**

 **Mantenga las carnes y aves crudas separadas de los demás alimentos. Lave las superficies de trabajo (incluyendo las tablas de cortar), los utensilios y las manos después de haber estado en contacto con carnes o aves crudas.**

 **Cueza completamente.**

 **Mantenga calientes los alimentos calientes. Refrigere inmediatamente las sobras o deséchelas.**

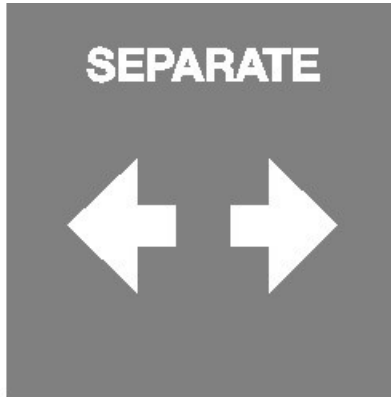
## Participant Handout 2 Endpoint Temperatures

USDA Recommended Safe Minimum Internal Temperatures				<a href="http://www.IsItDoneYet.gov">www.IsItDoneYet.gov</a>	
					
Beef, Pork, Veal, Lamb Steaks, Roasts & Chops <b>145 °F</b> <small>with a 3-minute rest time</small>	<b>Fish</b> <b>145 °F</b>	Ground Beef <b>160 °F</b>	Egg Dishes <b>160 °F</b>	Turkey, Chicken, & Duck Whole, Pieces, & Ground <b>165 °F</b>	

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### Participant Handout 3

### Food Safe Families® Logo



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