

# WORLD FOOD SAFETY DAY



**Tuesday, June 7** marks the fourth annual [World Food Safety Day](#), a day that draws attention to the importance of safe food, and inspires action to help prevent, detect, and manage foodborne risks worldwide.

## Help Spread the Word!

The [Partnership for Food Safety Education](#) is celebrating World Food Safety Day by promoting safe poultry handling! The [CDC estimates](#) that *Salmonella* causes more foodborne illnesses than any other bacteria. Downloadable resources are available at [foodsafetyday.org](#).

Ways you can help:

- Join us on [Facebook Live](#) or [YouTube](#) on **Tuesday, June 7 at 1 p.m. EST**, for a special event focusing on safe poultry handling. Special guest [Dr. Jennifer Quinlan](#) with Drexel University will share research on how people handle poultry, the “why” behind poultry handling guidance, and how you can make a difference!
- Share a [safe recipe](#) on social media with the hashtags **#WorldFoodSafetyDay**, **#SafeRecipes** and **#BACFighter**
- Use these [poultry resources](#) to educate people on how to safely handle and cook poultry.
- Download the [social media graphics](#) and sample social media posts to help people know how to stay healthy.

## Sample Social Media Posts

Today on #WorldFoodSafetyDay and every day, keep your family healthy at home by following safe food handling steps. Start by washing your hands with soap and water before preparing meals. Learn more: [fightbac.org](#) #foodsafety #saferecipes

Today is #WorldFoodSafetyDay! Teach kids and teens how to prepare healthy meals at home by adding #foodsafety steps in the kitchen. Learn more: [fightbac.org](#) #saferecipes #familymeals

Join us in celebrating #WorldFoodSafetyDay! Remember to follow #foodsafety steps in the kitchen to reduce the risk of #foodpoisoning. Learn more: [fightbac.org](#) #saferecipes #familymeals

**Spanish language:** Lávate las manos con agua y jabón para reducir el riesgo de intoxicación alimenticia en el hogar. Aprende más: [lahistoriadesucena.org](http://lahistoriadesucena.org)  
#WorldFoodSafetyDay

- Wash your hands with soap and water to reduce the risk of food poisoning in the home. Learn more: [fightbac.org](http://fightbac.org) #WorldFoodSafetyDay

**Spanish language:** Cocina carnes, aves, mariscos y huevos crudos hasta que alcancen una temperatura interna segura (verifica con un termómetro de alimentos). Aprende más: [lahistoriadesucena.org](http://lahistoriadesucena.org) #WorldFoodSafetyDay

- Cook raw meats, poultry, seafood, and eggs until they reach a safe internal temperature on a food thermometer. Learn more: [fightbac.org](http://fightbac.org)  
#WorldFoodSafetyDay

**Spanish language:** Mantén las carnes, las aves, los mariscos y los huevos crudos separados de otros alimentos para reducir el riesgo de intoxicación alimenticia en el hogar. Aprende más: [lahistoriadesucena.org](http://lahistoriadesucena.org) #WorldFoodSafetyDay

- Keep raw meats, poultry, seafood, and eggs separate from other foods to reduce the risk of food poisoning in the home. Learn more: [fightbac.org](http://fightbac.org)  
#WorldFoodSafetyDay