Be a BAC Fighter
Make the meals and snacks from your kitchen as safe as possible. **CLEAN:** wash hands and surfaces often; **SEPARATE:** don’t cross-contaminate; **COOK:** to safe temperatures, and **CHILL:** refrigerate promptly. Be a BAC Fighter and reduce your risk of food borne illness!

Visit “Ask Karen” at FoodSafety.gov to ask a food safety question

Call the USDA Meat & Poultry Hotline: 1-888-MPHotline (1-888-674-6854)

FDA Food Information Line 1-888-SAFEFOOD (1-888-723-3366)

See www.fightbac.org for free downloadable brochures, fact sheets, stickers, and other great stuff! Materials for educators can be ordered through the on-line BAC store!

The mission of the non-profit Partnership for Food Safety Education is to end illness and death from food borne infection.

Please go to www.fightbac.org for more information on how you can get involved and to sign up to receive food safety e-cards!

Apply the heat... and Fight BAC!®
Cooking food to the safe temperature kills harmful bacteria. So Fight BAC!® by thoroughly cooking your food as follows:

<table>
<thead>
<tr>
<th><strong>SAFE MINIMAL INTERNAL TEMPERATURES</strong></th>
<th>As measured with a food thermometer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef, pork, veal and lamb (roast, steaks and chops)</td>
<td>145°F with a 3-minute “rest time” after removal from the heat source.</td>
</tr>
<tr>
<td>Ground Meats</td>
<td>160°F</td>
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<tr>
<td>Poultry (whole, parts or ground)</td>
<td>165°F</td>
</tr>
<tr>
<td>Eggs and egg dishes</td>
<td>160°F Cook eggs until both the yolk and the white are firm. Scrambled eggs should not be runny.</td>
</tr>
<tr>
<td>Leftovers and casseroles</td>
<td>165°F</td>
</tr>
<tr>
<td>Fin Fish</td>
<td>145°F</td>
</tr>
</tbody>
</table>

**Guidelines for Seafood**

- Shrimp, Lobster, Crabs: Flesh pearly and opaque
- Clams, Oysters and Mussels: Shells open during cooking
- Scallops: Milky white, opaque and firm

2011 PFSE
SEPARATE: Don’t cross-contaminate
Cross-contamination is how bacteria can be spread. When handling raw meat, poultry, seafood and eggs, keep these foods and their juices away from ready-to-eat foods. Always start with a clean scene—wash hands with warm water and soap, and wash cutting boards, dishes, countertops and utensils with hot water and soap.

- Separate raw meat, poultry, seafood and eggs from other foods in your grocery shopping cart, grocery bags and in your refrigerator.
- Use one cutting board for fresh produce and a separate one for raw meat, poultry and seafood.
- Never place cooked food on a plate that previously held raw meat, poultry, seafood or eggs.

COOK: Cook to safe temperatures
Food is safely cooked when it reaches a high enough internal temperature to kill the harmful bacteria that cause illness. Refer to the chart on the back of this brochure for the proper internal temperatures.

- Use a food thermometer to measure the internal temperature of cooked foods. Make sure that meat, poultry, egg dishes, casseroles and other foods are cooked to the internal temperature shown in the chart on the back of this brochure.
- Cook ground meat or ground poultry until it reaches a safe internal temperature. Color is not a reliable indicator of doneness.
- Cook eggs until the yolk and white are firm. Only use recipes in which eggs are cooked or heated thoroughly.
- When cooking in a microwave oven, cover food, stir and rotate for even cooking. Food is done when it reaches the safe internal temperature as measured with a food thermometer.
- Bring sauces, soups and gravy to a boil when reheating.

CHILL: Refrigerate promptly
Refrigerate foods quickly because cold temperatures slow the growth of harmful bacteria. Do not over-stuff the refrigerator. Cold air must circulate to help keep food safe. Keeping a constant refrigerator temperature of 40°F or below is one of the most effective ways to reduce the risk of foodborne illness. Use an appliance thermometer to be sure the temperature is consistently 40°F or below. The freezer temperature should be 0°F or below.

- Refrigerate or freeze meat, poultry, eggs and other perishables as soon as you get them home from the store.
- Never let raw meat, poultry, eggs, cooked food or cut fresh fruits or vegetables sit at room temperature more than two hours before putting them in the refrigerator or freezer (one hour when the temperature is above 90°F).
- Never defrost food at room temperature. Food must be kept at a safe temperature during thawing. There are three safe ways to defrost food: in the refrigerator, in cold water, and in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.
- Always marinate food in the refrigerator.
- Divide large amounts of leftovers into shallow containers for quicker cooling in the refrigerator.
- Use or discard refrigerated food on a regular basis. Check USDA cold storage information at www.fightbac.org for optimum storage times.