

# Have Fun Keeping Food Safe!



### Try this at home:

Check food with a thermometer to see if it is cooked properly. Ask a grown-up to help and use the chart below!

Cook to the temperature listed:	
Beef, pork and lamb	145 degrees F*
Ground beef, pork and lamb	160 degrees F
Egg dishes	160 degrees F
Chicken, turkey and other poultry	165 degrees F
Casseroles and leftovers	165 degrees F
To learn more, like how to safely cook fish, visit	

www.foodhero.org/food-safety.\*Allow to rest for 3 minutes

before eating or cutting.

# Did you know?

Eggs can be contaminated with a bacteria called salmonella. Cooking kills salmonella, but always wash your hands after touching eggs!



**Separate** raw meats, seafood, poultry and eggs from fruits, veggies and prepared foods!









# **Ingredients**

#### 2 eggs

2 Tablespoons milk dash of salt dash of pepper

¼ cup finely chopped vegetables2 Tablespoons of grated cheese

#### **Directions**

- **1.** Wash hands with soap and water for 20 seconds.
- **2.** Lightly grease inside of a 12-ounce mug.
- **3.** Stir ingredients with a fork in the mug.
- **4.** Microwave on HIGH for 45 seconds. Stir. Microwave again on HIGH until the mixture has puffed and set, 60 to 90 seconds.
- **5.** Refrigerate leftovers within 2 hours.



# Kids Can!

## Food Hero Cooking Class Challenge

Help prevent the spread of bacteria by following the food safety directions on recipes!

