



2024 National Food Safety Education Month

IDEA GENERATOR & TOOLKIT



2024 NATIONAL FOOD SAFETY EDUCATION MONTH

Thank you for supporting [2024 National Food Safety Education Month](#), and for being a true partner in reaching millions of Americans on the importance of safe food handling in September, and every day! In this packet, you'll find ideas on how to promote food safety education in your outreach this fall.

1

Participate in the Collective Day of Action on **Wednesday, Sept. 18**. On the following pages, you'll find sample social media posts and images to share the story of the chain of prevention and why safe food handling is important for good health. Remember to use the hashtags **#NFSEM2024** and **#dayofaction**. Get more details on page 3 of this toolkit.

2

Host a food safety fair! Invite your employees to participate in food safety quizzes, activities, and games to keep important safe food handling guidance top of mind. Provide them with information — flyers, magnets, stickers, etc. — on how to properly [clean, separate, cook, and chill](#) food to prevent foodborne illness.

3

Print copies of a safe recipe cookbook and give them to your food safety staff. PFSE offers three cookbooks: [25th Anniversary Cookbook](#), [The Healthy Lunch](#) and [The Safe Recipe Cookbook](#). Share the winning recipes with your customers and/or employees, and provide some recipe ingredients as a gift. Also, you can feature these [delicious, safe recipes](#) on your website, social networks and/or via email.

4

Share the Food Safety Mythbusters social media graphics to help debunk common home food safety myths. These [colorful graphics](#) are available in both English and Spanish language.

5

Promote safe poultry handling using the [Don't Wash Your Chicken toolkit](#). The four animated videos, social media messages, and social media graphics were created to reach a younger audience.



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6

Host an employee safe recipe contest! Challenge your employees to create a safe recipe using the [Safe Recipe Style Guide](#). Choose the top three recipes to win a company-provided prize!

7

Food safety starts at home! Challenge your employees to submit photos and/or videos of their families practicing [safe food handling](#) behaviors at home. Choose the most creative submissions to win a company-provided prize!

8

Share kid-friendly food safety activities with your customers and/or employees. These [activity sheets](#), [coloring pages](#), and [safe recipes](#) are fun AND they teach basic food safety steps!

9

Distribute food safety resources to charitable partners that work with families in your community (i.e. food banks, 4-H, etc.) Encourage them to give each client a resource on safe food handling, such as the [Core Four Practices flyers](#) or [Fight BAC! Brochure](#).

10

Share food safety tips and recipes on your social networks. You can find [food safety tips](#) and [recipe videos](#) on PFSE's website. Remember to use the hashtags **#NFSEM2024** and **#foodsafety**.

If you have any questions, please contact **Shawnte Loeri** at sloerie@fightbac.org or **Brittany Saunier** at bsaunier@fightbac.org.



COLLECTIVE DAY OF ACTION

[National Food Safety Education Month](#) is the perfect time to bring more awareness to safe food handling and hand hygiene in your community and through social media outreach.

This year, the Partnership will recognize NFSEM through a Collective Day of Action on **Wednesday, Sept. 18**. The day aims to unite partners, educators and federal liaisons to create a loud voice across social media channels.

The theme for the day will be "From Farm to Fork," sharing the story of the chain of prevention and why safe food handling is important for good health.

This unified presence intends to bring awareness to safe food handling practices that prevent foodborne illnesses.



THANK YOU FOR SUPPORTING THE
PARTNERSHIP & PROMOTING NATIONAL
FOOD SAFETY EDUCATION MONTH!

Click on the image, right click and select "Save image as"

Production

Those who grow, harvest, pack and hold food work hard to prevent conditions that can make food unsafe. Once it gets to your door, remember your role in #foodsafety: clean, separate, cook and chill. Learn more: fightbac.org #NFSEM2024 #dayofaction



Manufacturing & Processing

Facilities that make, process, pack, or hold our food use good manufacturing practices and identify ways to control, minimize or prevent #foodsafety hazards to reduce the risk of illness. Once it gets to your door, remember your role in #foodsafety: clean, separate, cook and chill. Learn more: fightbac.org #NFSEM2024 #dayofaction



Distribution & Delivery

People who receive shipments of food or who transport food from place to place take steps to keep food from becoming contaminated during loading, unloading, transporting and storage. Once it gets to your door, remember your role in #foodsafety: clean, separate, cook and chill. Learn more: fightbac.org #NFSEM2024 #dayofaction



Food Retailers & Food Service

Grocery stores and restaurants take many steps to reduce the risk of food poisoning. Rules from the FDA called the “Food Code” provide science-based guidance to keep food safe in grocery stores and restaurants. Once it gets to your door, remember your role in #foodsafety: clean, separate, cook and chill. Learn more: fightbac.org #NFSEM2024 #dayofaction



Clean

Everyone has a role to play in keeping food safe! Before it reaches your home, #foodsafety steps are taken to reduce the risk of illness. Remember to wash hands and surfaces before preparing food at home. Learn more: fightbac.org #NFSEM2024 #dayofaction



Separate

Everyone has a role to play in keeping food safe! Before it reaches your home, #foodsafety steps are taken to reduce the risk of illness. Separate raw meat, poultry and eggs from ready-to-eat foods. Learn more: fightbac.org #NFSEM2024 #dayofaction



Cook

Everyone has a role to play in keeping food safe! Before it reaches your home, #foodsafety steps are taken to reduce the risk of illness. Use a food thermometer to make sure food is cooked to a safe internal temp. Learn more: fightbac.org #NFSEM2024 #dayofaction



Chill

Everyone has a role to play in keeping food safe! Before it reaches your home, #foodsafety steps are taken to reduce the risk of illness. Keep a constant fridge temperature of 40 °F using an appliance thermometer. Learn more: fightbac.org #NFSEM2024 #dayofaction



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