

Related Publications Available from the FSIS Web site:



*Four Easy Lessons in Safe Food Handling
with Check Your Steps: Food Safe Families*

Kitchen Companion: Your Safe Food Handbook

*“Is It Done Yet?” You Can’t Tell By Looking.
Use a Food Thermometer to Be Sure.*

*Thermy™ says “It’s Safe to Bite When the Temperature is Right!”
Use a Food Thermometer*

Let’s Talk Turkey

Slow Cooker Safety

Barbecue Food Safety

Microwave Ovens and Food Safety

Safe Handling of Take-Out Foods

Food Safety Information is also Available on the Following Web sites:

Food Safety and Inspection Service
www.fsis.usda.gov

Government Food Safety Information
www.foodsafety.gov

Food and Drug Administration
www.cfsan.fda.gov

Centers for Disease Control and Prevention
www.cdc.gov/foodsafety

Partnership for Food Safety Education (Fight BAC!®)
www.fightbac.org

“Ask Karen,” FSIS’ Web-based automated response system—
available 24/7 at AskKaren.gov

You may e-mail your request for multiple copies to fsis.outreach@usda.gov. To use a professional printer to print copies of the *Guide*, a CD-Rom is available.

For Additional Food Safety Information, Contact:



Take Karen with you!

Start using Mobile Ask Karen now!

Go to m.AskKaren.gov, or scan the QR code into your iPhone/iPad or Android-powered device.

USDA's Meat and Poultry Hotline 1-888-MPHotline; (1-888-674-6854). Also contact "Ask Karen," FSIS' virtual representative, at AskKaren.gov. (Available in English and Spanish)

County/State Cooperative Extension Service, or your County/State Health Department. The telephone number is listed in the Blue Pages of Government Listings in your local phone directory.