



***PSA 1 (60 second spot)***

## ***Four Simple Steps to Food Safety***

### ***ANNOUNCER:***

*When it comes to food safety, we all play a role in helping to reduce the risk of foodborne illness. Fortunately, there are four simple steps that consumers can follow to eliminate harmful bacteria when preparing and storing food.*

*First, remember to CLEAN all hands, utensils and cooking surfaces frequently during preparation. All produce should be washed prior to cooking and eating. Use a mild bleach and water solution to sanitize cutting boards.*

*Also remember to SEPARATE. Don't cross-contaminate by allowing foods and their juices to come into contact with one another during preparation. Use a separate cutting board for raw meats and vegetables.*

*Third, make sure to COOK foods thoroughly and serve immediately.*

*And last but not least, remember to CHILL. Follow the 'two-hour rule' by freezing or refrigerating perishables and leftovers within two hours.*

*(Station or Organization) is proud to bring you these four simple steps to food safety. Help protect your food from harmful bacteria by remembering to clean, separate, cook and chill.*

**Canadian Partnership for Consumer Food Safety Education  
Partenariat canadien pour la salubrité des aliments**

R.R. #22 Cambridge, Ontario N3C 2V4  
**T 519.651.2466 F 519.651.3253 E [info@canfightbac.org](mailto:info@canfightbac.org)**

**[www.canfightbac.org](http://www.canfightbac.org) • [www.abaslesbac.org](http://www.abaslesbac.org)**