



PSA 2 (30 second spot)

**Food Safety Rule #1
Keep It Clean!**

ANNOUNCER:

When it comes to food safety, one of the most important things to do during meal preparation is to wash your hands, utensils and cooking surfaces frequently with hot, soapy water.

That's why (STATION or ORGANIZATION) urges consumers to keep hands, counter tops and utensils clean, and to sanitize cutting boards with a mild bleach and water solution. This will help to kill harmful surface bacteria that can make us sick. All produce should be washed under cool running water prior to eating or cooking. Just another food safety tip to keep us healthy and reduce the risk of foodborne illness.

**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

www.canfightbac.org • www.abaslesbac.org