

# YOUR FOOD SAFETY TOOLBOX



Keep yourself and your family safe with these essential food safety tools:



## FRIDGE THERMOMETER

Buy one to check your fridge is running at 5°C or below to reduce the growth of food poisoning bacteria.

## MEAT THERMOMETER

Pick one up and use it to cook riskier foods like poultry, sausages, hamburgers, mince and leftovers to 75°C in the centre.



## TAKE A FOOD SAFETY COURSE

To help keep you and your family safer and also if you want to be a food handler, carer or run a food business.



[www.firstfortraining.com.au](http://www.firstfortraining.com.au)

The Food Safety Information Council is Australia's leading disseminator of consumer-targeted food safety information and a health promotion charity.

For more information see [www.foodsafety.asn.au](http://www.foodsafety.asn.au)

