

Social Media Messages for Food Safety

Facebook and other social media

- Watch the food safety videos & learn how to help prevent food poisoning. <https://www.youtube.com/user/USDAFoodSafety>
- 1 in 6 Americans get food poisoning each year. How do you prevent food poisoning? Check your steps: Clean, separate, cook & chill at <https://www.foodsafety.gov>
- Keep your family safer from food poisoning: Remember to clean, separate, cook & chill. Learn more about the four food safety steps: <http://www.youtube.com/playlist?p=PL1FB7B9DA0B767F87>
- Check out the USDAFoodSafety channel on YouTube to learn how to help prevent food poisoning. <http://www.youtube.com/playlist?p=PL1FB7B9DA0B767F87>
- Not sure where to find the latest food recalls? Visit [Foodsafety.gov](https://www.foodsafety.gov). While you're there, check your food safety steps to learn ways to help prevent food poisoning.
- Did you know that washing kitchen surfaces, utensils & hands with soapy water while preparing food can help prevent food poisoning? Learn more helpful tips at [Foodsafety.gov](https://www.foodsafety.gov).
- Did you know that separating your raw meats, poultry & seafood from ready-to-eat foods while prepping can help prevent food poisoning? Keep your family safer. Check your steps at [Foodsafety.gov](https://www.foodsafety.gov).
- Do you use a food thermometer? You should. Research shows that it's the only way to tell if your food is cooked thoroughly. Help prevent food poisoning. Check your steps at [Foodsafety.gov](https://www.foodsafety.gov).
- You chill with your friends all the time. Remember to chill your food promptly too & you could help prevent food poisoning. Check your food safety steps at [Foodsafety.gov](https://www.foodsafety.gov).
- Help prevent food poisoning: Remember to clean, separate, cook and chill. Watch the USDAFoodSafety channel on YouTube to learn more: <http://www.youtube.com/playlist?p=PL1FB7B9DA0B767F87>
- Attention grill masters! Keep your family safer this summer by using a food thermometer to make sure you cook food thoroughly. For more food safety tips to use this grilling season, check out [Foodsafety.gov](https://www.foodsafety.gov).
- Do you know how to help prevent food poisoning? Check your steps at [Foodsafety.gov](https://www.foodsafety.gov).

Twitter

- 1 in 6 Americans get #FoodPoisoning each year. Help prevent food poisoning, check your steps: Clean, separate, cook and chill. [@Foodsafety.gov](https://www.fda.gov/food/foodsafety)
- Attention grill masters! Keep your family safer this summer & use a food thermometer. Find more food safety tips at [@Foodsafety.gov](https://www.fda.gov/food/foodsafety).
- Prevent #FoodPoisoning to keep your family safer. Check your steps at [@Foodsafety.gov](https://www.fda.gov/food/foodsafety).
- Happy Thanksgiving! Cooking today? You've got this! Here's a refresher on <https://www.cdc.gov/features/turkeytime/index.html>
- “Happy Birthday” — sing it through 2 times to know you’ve washed your hands thoroughly. For more tips on how to prevent #FoodPoisoning, visit [@Foodsafety.gov](https://www.fda.gov/food/foodsafety).
- Separate raw meats from other foods. Use different cutting boards to help prevent #FoodPoisoning. Check your steps at [@Foodsafety.gov](https://www.fda.gov/food/foodsafety).
- Color & texture alone won’t tell you if your food is done. Use a food thermometer to be sure. Check your steps at [@Foodsafety.gov](https://www.fda.gov/food/foodsafety).
- How soon after a meal do you refrigerate your leftovers? Learn how to chill safely at [@Foodsafety.gov](https://www.fda.gov/food/foodsafety).