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Raw meat go below vegetables.

# SEPTEMBER 2015

**FOOD SAFETY REMINDER:** If incorrectly stored, raw animal products can drip juices and condensation onto foods that will not be cooked before consumption. Prevent cross-contamination by always storing raw animal products below ready-to-eat foods in the refrigerator or walk-in cooler.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
National Food Safety Education Month		1	2	3	4	5
6	7 <small>Labor Day</small>	8	9	10	11 <small>Patriot Day</small>	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

### AUGUST 2015

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

### OCTOBER 2015

						1	2	3
4	5	6	7	8	9	10		
11	12	13	14	15	16	17		
18	19	20	21	22	23	24		
25	26	27	28	29	30	31		



Cartoon Calendar Activity: Have any questions about our website? Check out our useful tutorials on our YouTube channel at [StateFoodSafety.com/Tutorial](http://StateFoodSafety.com/Tutorial).