

CLOVER SAFE #66



FOOD SAFETY AT 4-H CLUB MEETINGS

According to information available from the Centers for Disease Control and Prevention there are 5,000 deaths, 325,000 hospitalizations, and 76 million illnesses caused by food poisoning annually.

Because food is often prepared for serving at 4-H club meetings the potential exists for the transmission of food poisoning. By establishing and following proper food handling and preparation practices the risks for causing food poisoning can be significantly reduced or eliminated.

For additional information about food safety at 4-H club meetings, go to the Clover Safe note at:
<http://ucanr.org/cloversafe>.

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