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Fact Sheets

Safe Food Handling [More](#)

Learn about basic food safety principles applicable to all foods. Many of the fact sheets include our recommended internal temperatures. To obtain them in chart form, see [Use A Food Thermometer | PDF](#), or [Cooking For Groups | PDF](#), or the [Thermy™ temperature charts](#).

Meat Preparation [More](#)

Safe storage, preparation and handling of beef, lamb, veal, pork, game, and exotic meats, ground meats, and meat products like ham, sausage, and hot dogs.

Poultry Preparation [More](#)

Everything you need to know about safely preparing chicken, turkey, duck, goose, and other poultry products.

Egg Products Preparation [More](#)

Learn the safest ways to handle, store, and prepare eggs and egg products (eggs that have been removed from their shells for processing).

Seasonal Food Safety [More](#)

Look here for help when planning special events and celebrations of any sort. Whether you're having a summer barbecue, cooking a Thanksgiving feast for a crowd, or sending a food gift for a special occasion, make sure foodborne illness doesn't spoil the fun!

Appliances & Thermometers [More](#)

Learn the importance of food thermometer use. Discover how other types of appliance thermometers can help you, and get safety tips on use of appliances like slow cookers.

Foodborne Illness & Disease [More](#)

What is foodborne illness and who is most at risk? Find out more and learn the 4 essential steps everyone should take to prevent illness - Clean, Separate, Cook, Chill.

Emergency Preparedness [More](#)

Learn how to keep food safe in an emergency and discuss food security (intentional or unintentional threats to the food supply).

FSIS Programs & Workforce [More](#)

Background information about FSIS' vision for the future, changes in our workforce, new initiatives and more.


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Media Help

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Production & Inspection

[More](#) 

Information related to the process of meat and poultry inspection, surveillance, and monitoring programs, etc.

Food Labeling

[More](#) 

Knowing the meaning of labeling terms can make purchasing of meat, poultry and egg products less confusing.

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