Office of Food Safety
Protecting Public Health and Preventing Foodborne Illness
Consumer Education
### Consumer Food Safety Behavior Research Project

<table>
<thead>
<tr>
<th>Activity (Year)</th>
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<th>5</th>
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<tbody>
<tr>
<td>Observational Experiment w/ Microsampling</td>
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<td>Focus Groups</td>
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<td>Nationally Representative Web-based Survey</td>
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Handwashing

Your hands carry germs you can’t see

Wash your hands

www.cdc.gov/handwashing
Turkey Burgers: Unsafe below 165°F
Cross Contamination
How USDA is Applying Research Findings
Food Safety Resources
Our Challenge and Next Steps
Do right and feed everyone...safely!