

A Day with the Environmental Public Health Officers:

# THE FOOD SAFETY DETECTIVES



Indigenous Services  
Canada

Services aux  
Autochtones Canada

Canada



Meet the Food Safety Detectives! They help keep our food safe to eat.



Let's go on an adventure with the detectives to learn more!

Washing your hands is the best way to keep germs out of our food.

Always wash your hands before and after touching food.



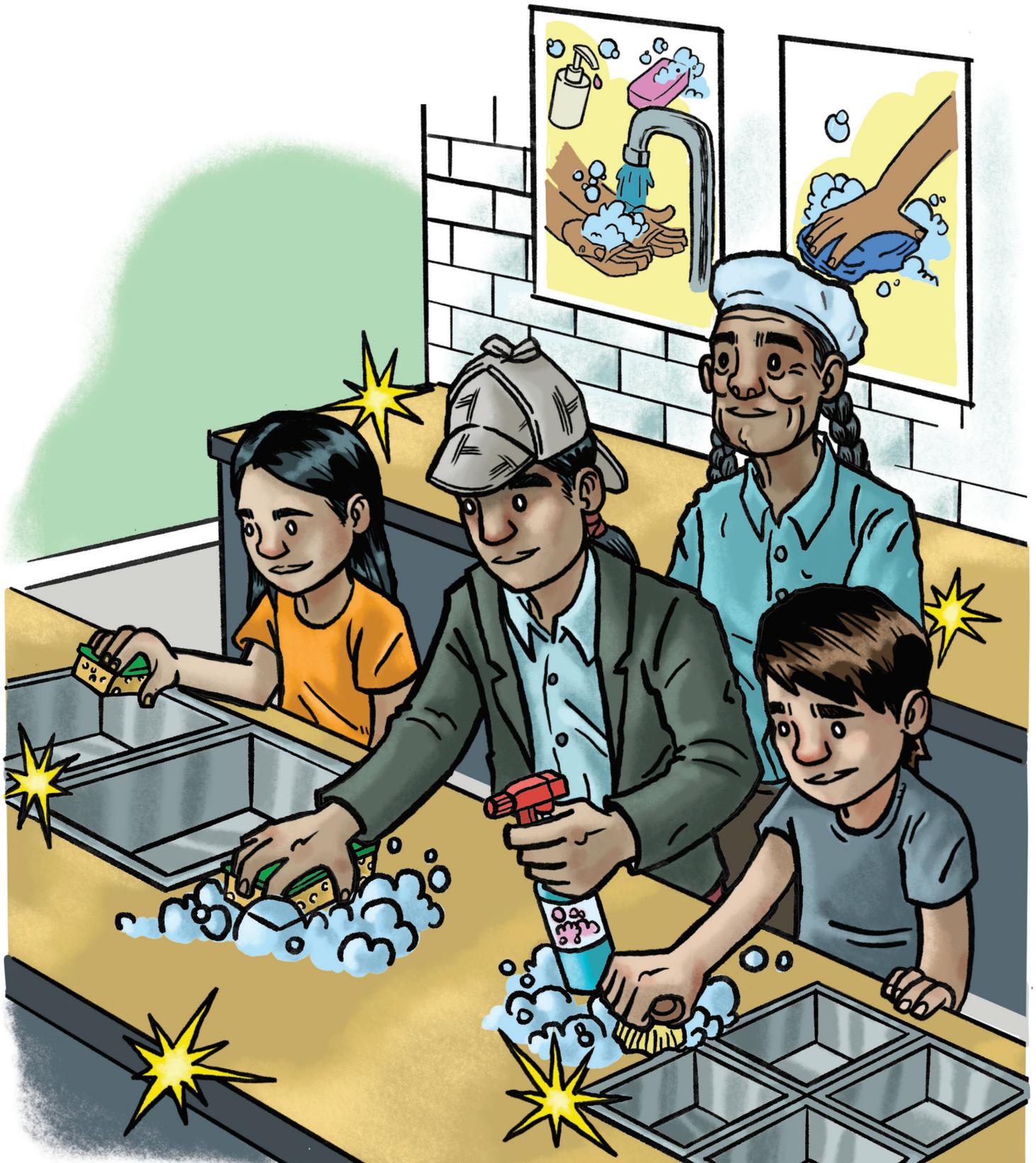
The detectives first stop is a school cafeteria! They are here to make sure all the students are getting safe, healthy food.

Today's mission: Learn how to keep food safe with the 4 important steps: **Clean, Separate, Cook, and Chill.**



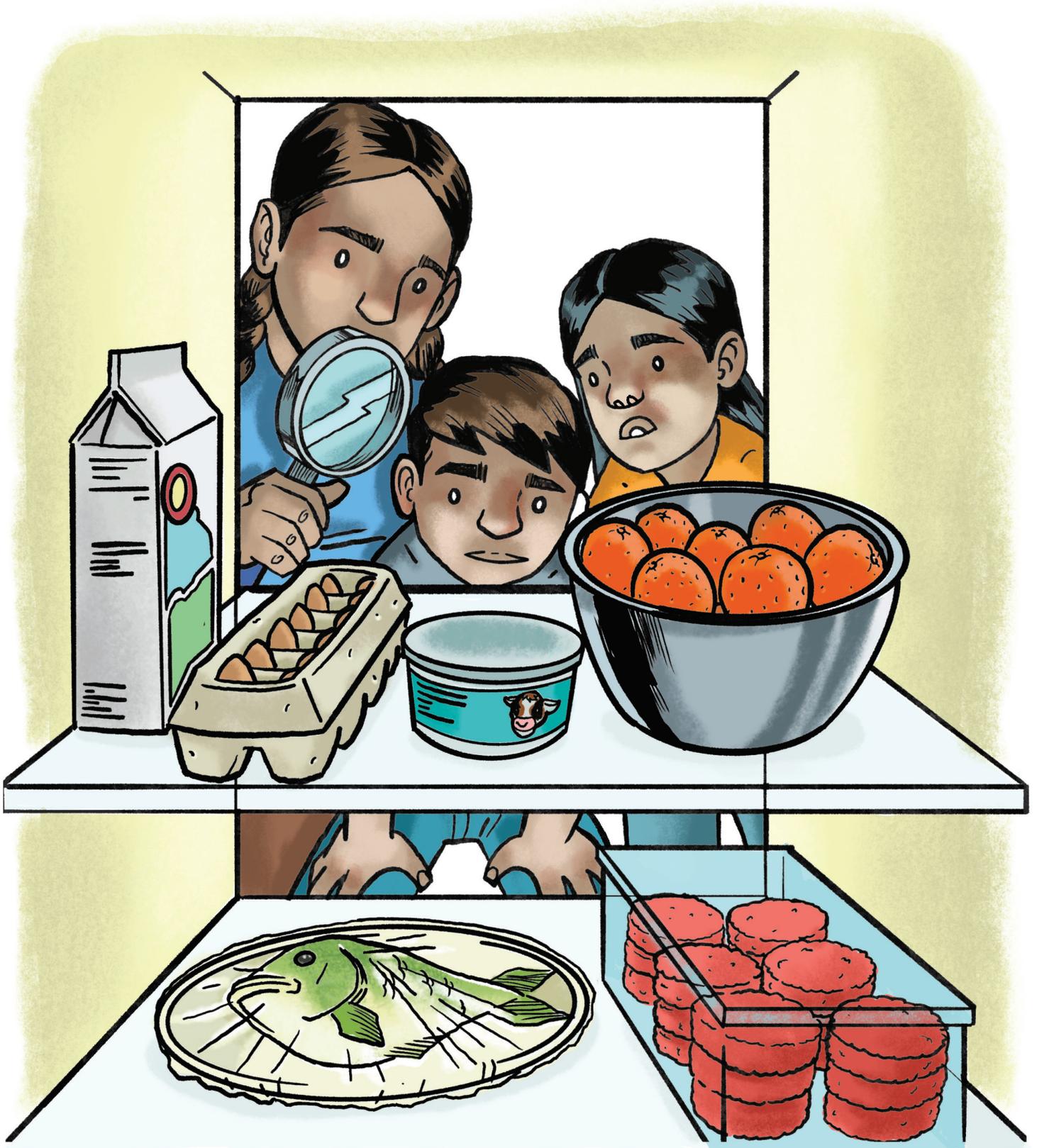
## Clean!

You have to keep both your hands and areas around you clean so food stays safe.



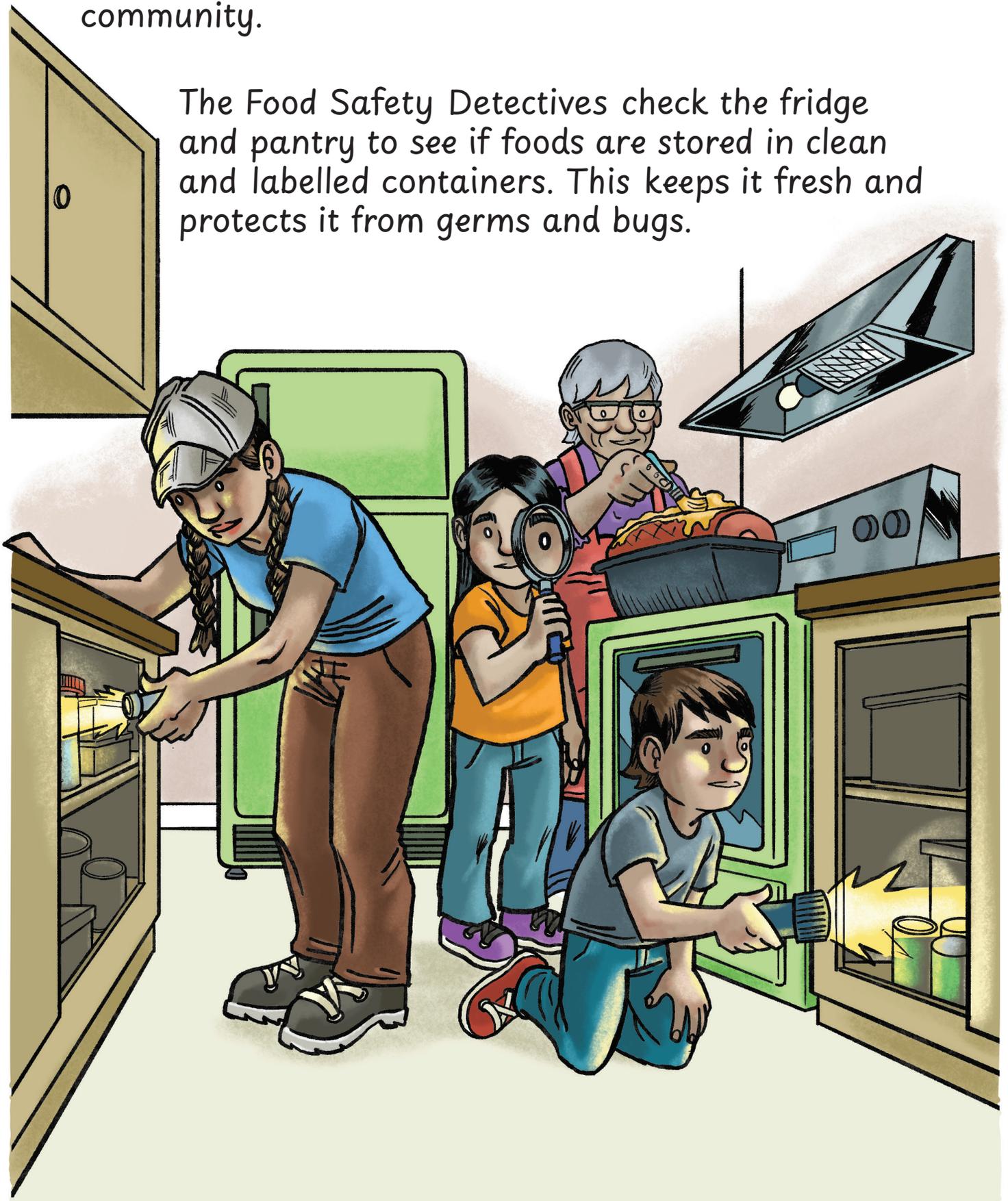
## Separate!

Keep raw fish and meat away from fruit and veggies to keep food safe.



Next, the Food Safety Detectives visit a community kitchen where people are gathering to cook for the community.

The Food Safety Detectives check the fridge and pantry to see if foods are stored in clean and labelled containers. This keeps it fresh and protects it from germs and bugs.



## Cook!

The detectives have to make sure food is cooked properly. Using a food thermometer is the best way to know if it's safe to eat.



## Chill!

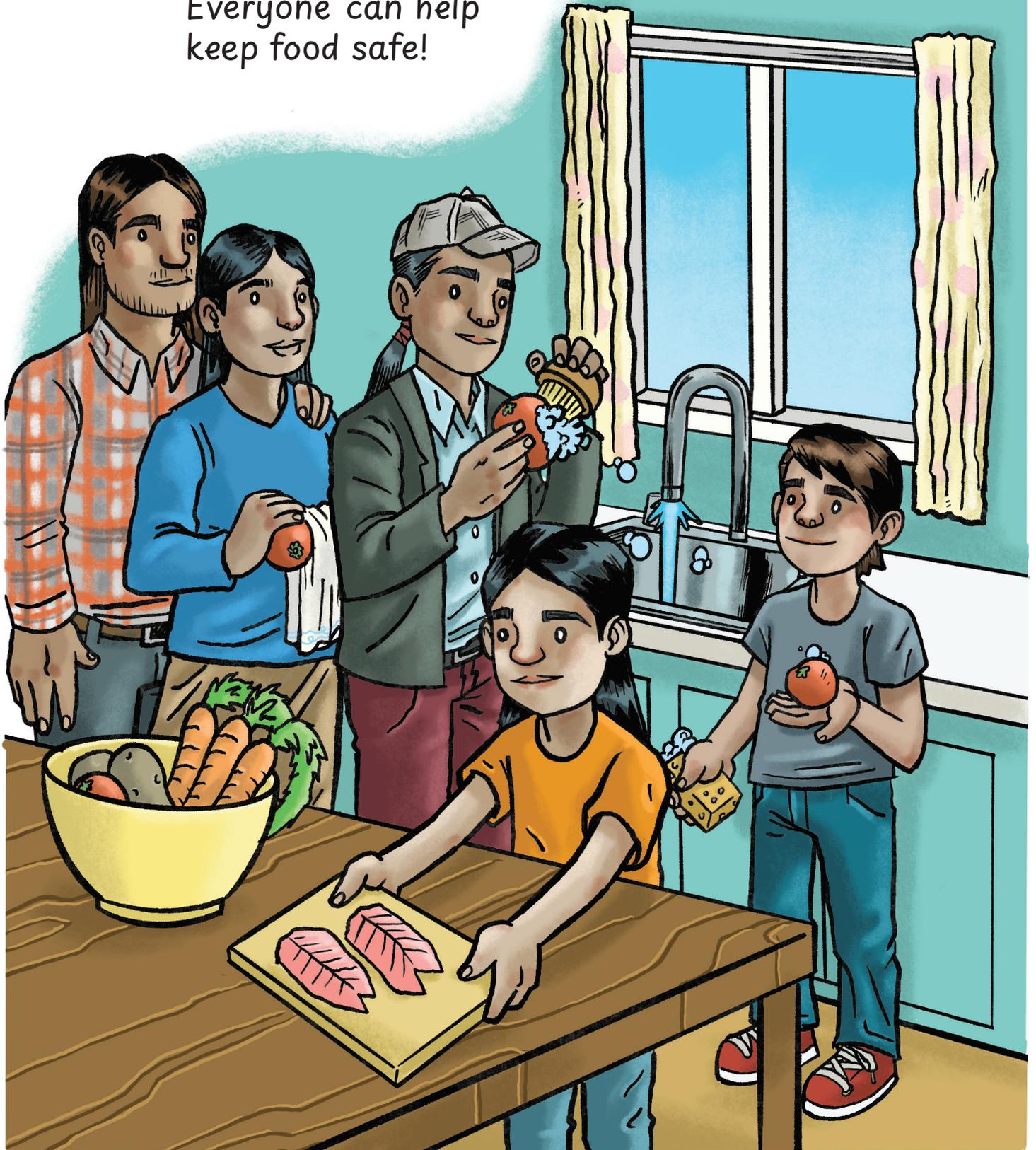
Some foods need to stay in the fridge to keep them safe until cooked and served.

Leftovers should go in the fridge too, so they stay safe to eat!



At home, wash fruits and veggies, keep counters clean, and safely store food.

Everyone can help keep food safe!



We can all be Food Safety Detectives when we follow safe habits.

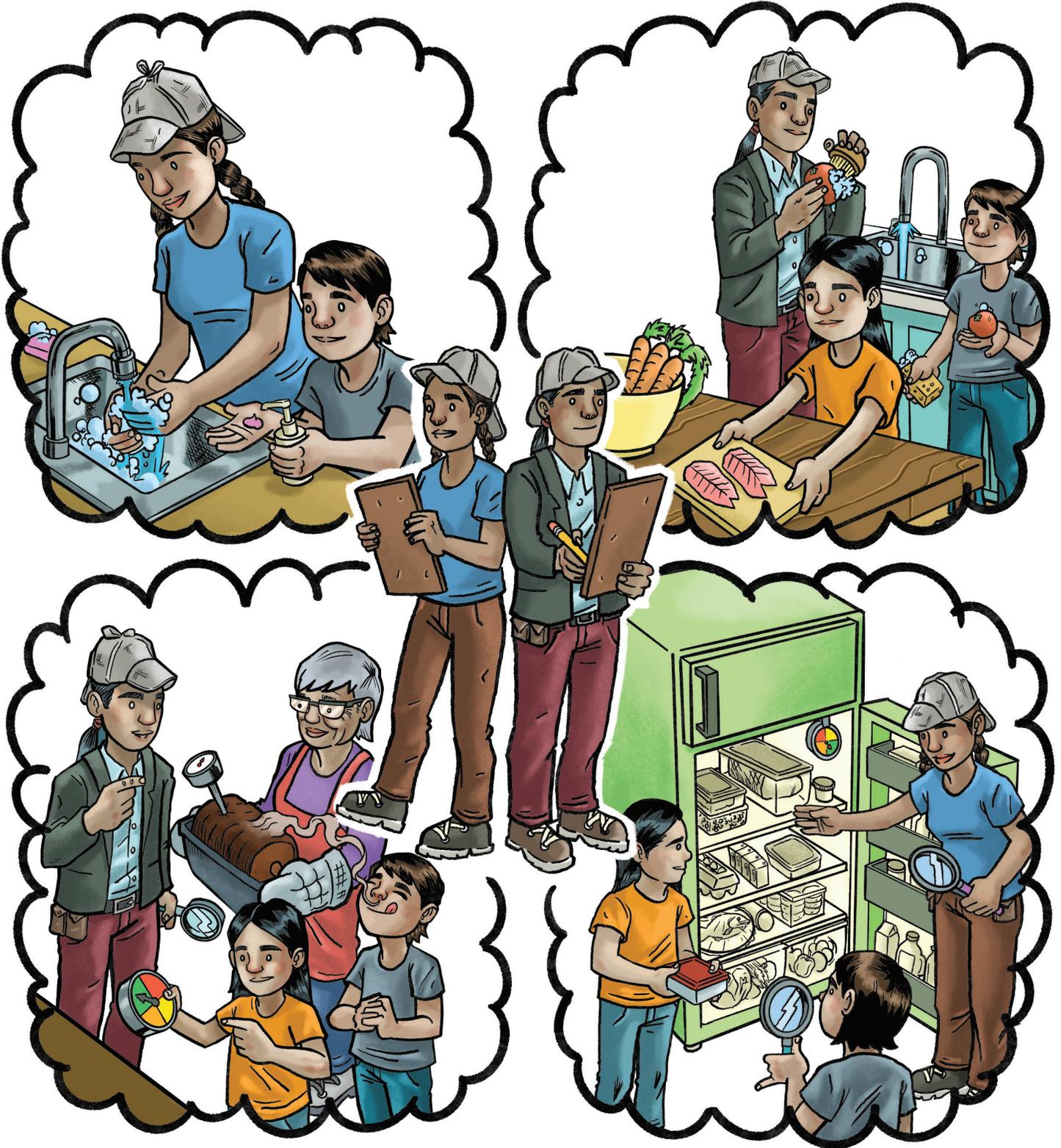


Make sure you remember to follow these steps, including to:

- Clean
- Separate
- Cook
- Chill

properly when handling food to keep it safe and prevent you and your loved ones from becoming sick.

Now that the Food Safety Detectives are done their detective work, its time to report if each place they went to kept the food safe!



Great news! Thanks to everyone's help,  
all kitchens are safe and clean.

Congratulations!  
You've learned how  
to help protect  
your community,  
just like a Food  
Safety Detective.



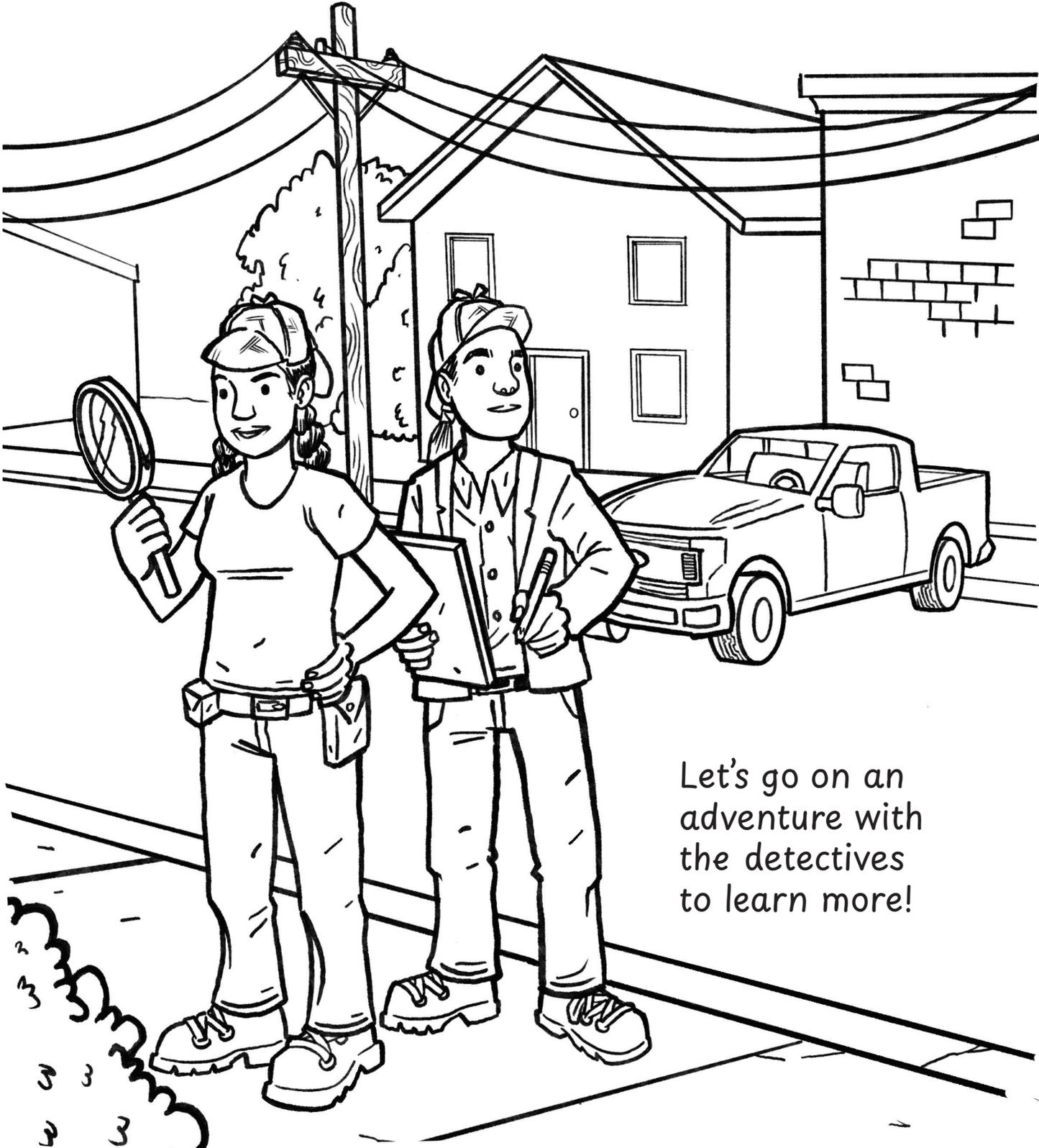
Now you can be a Food Safety Detective too!

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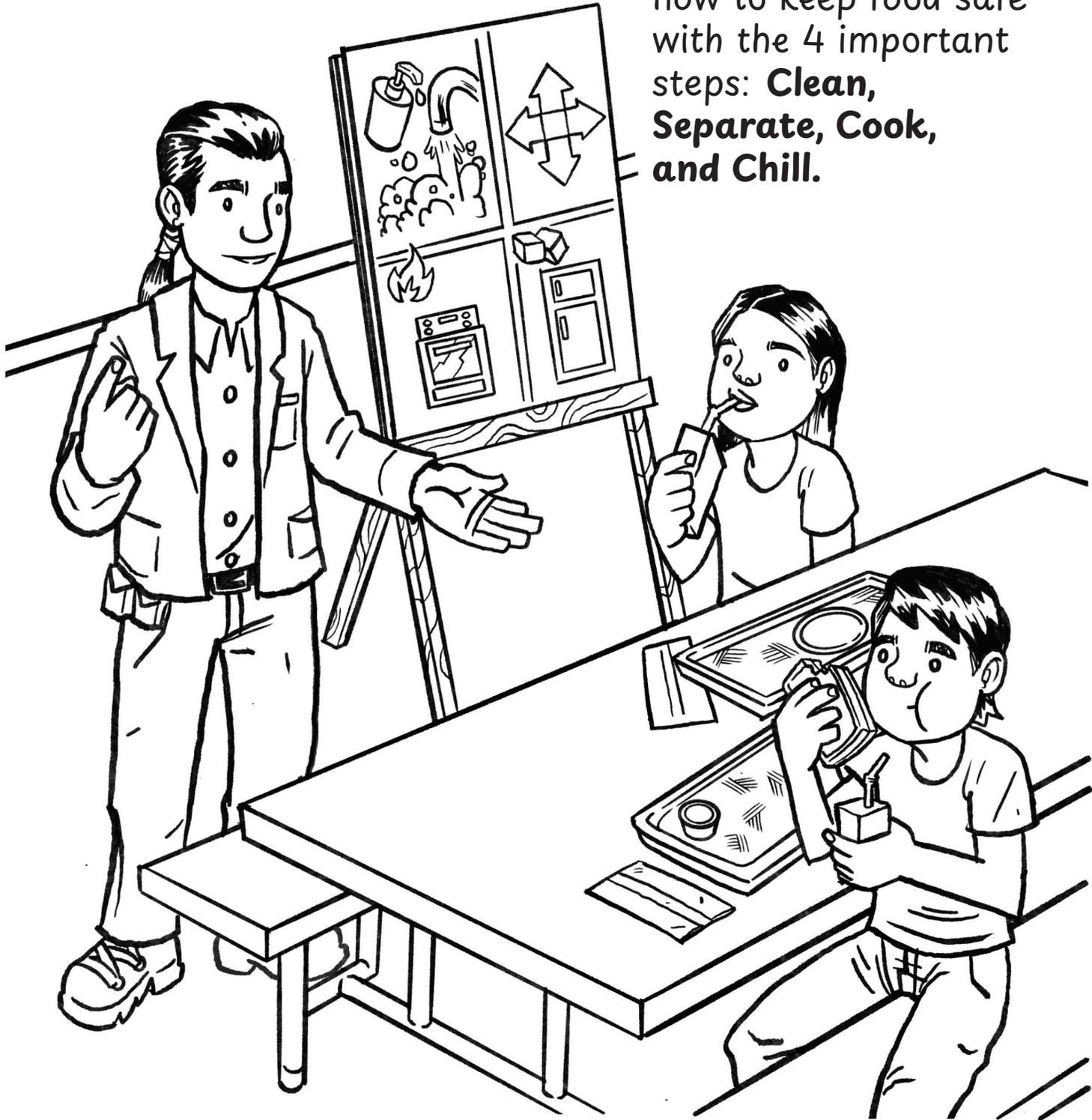
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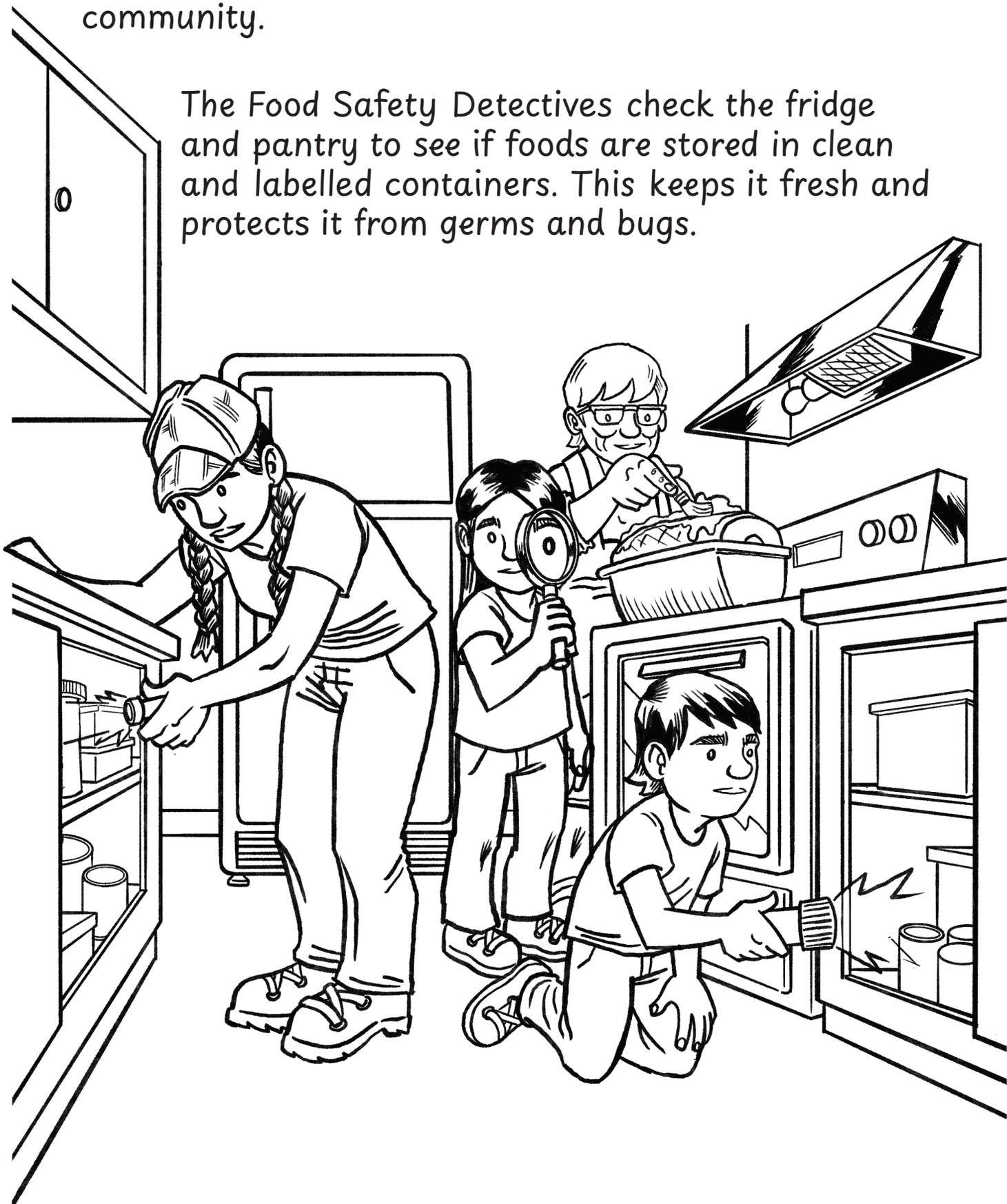
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## Chill!

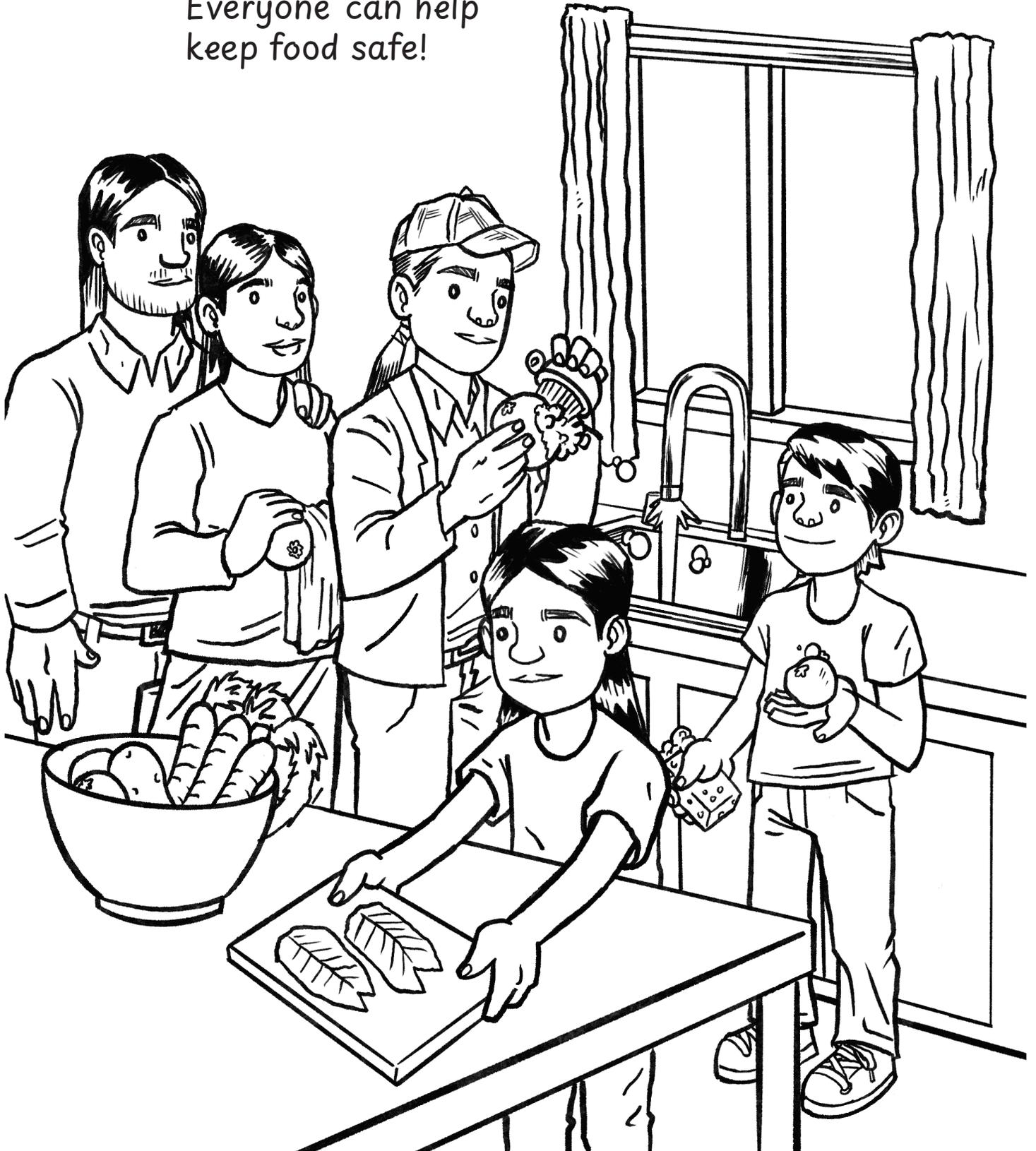
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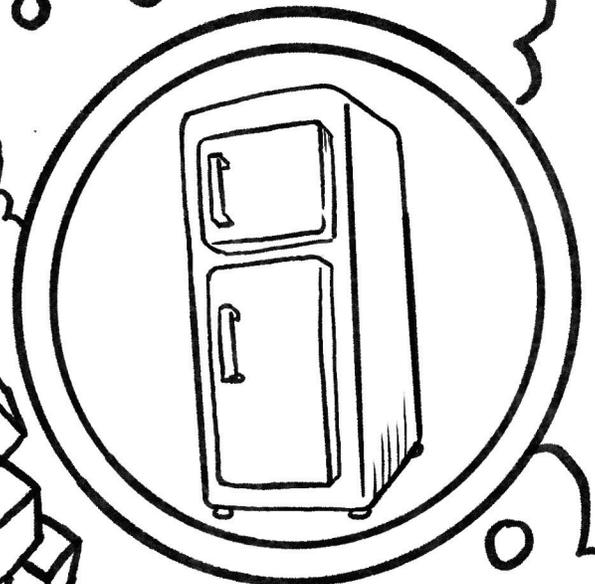
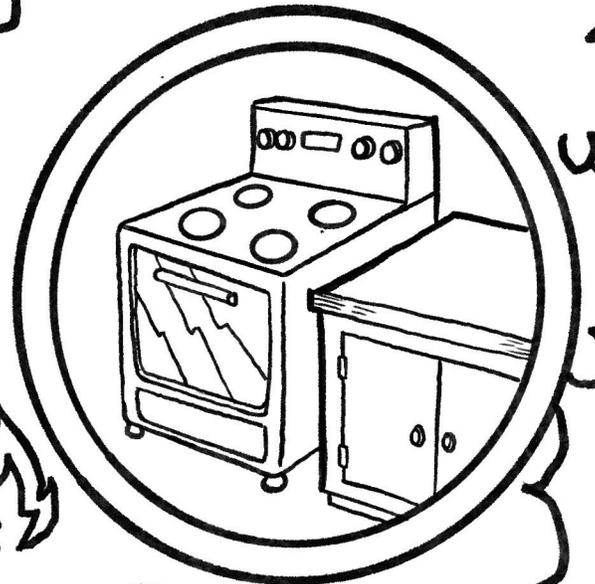
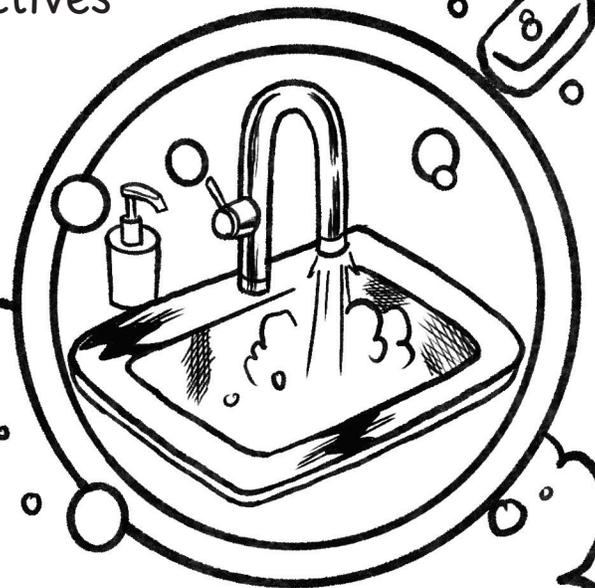


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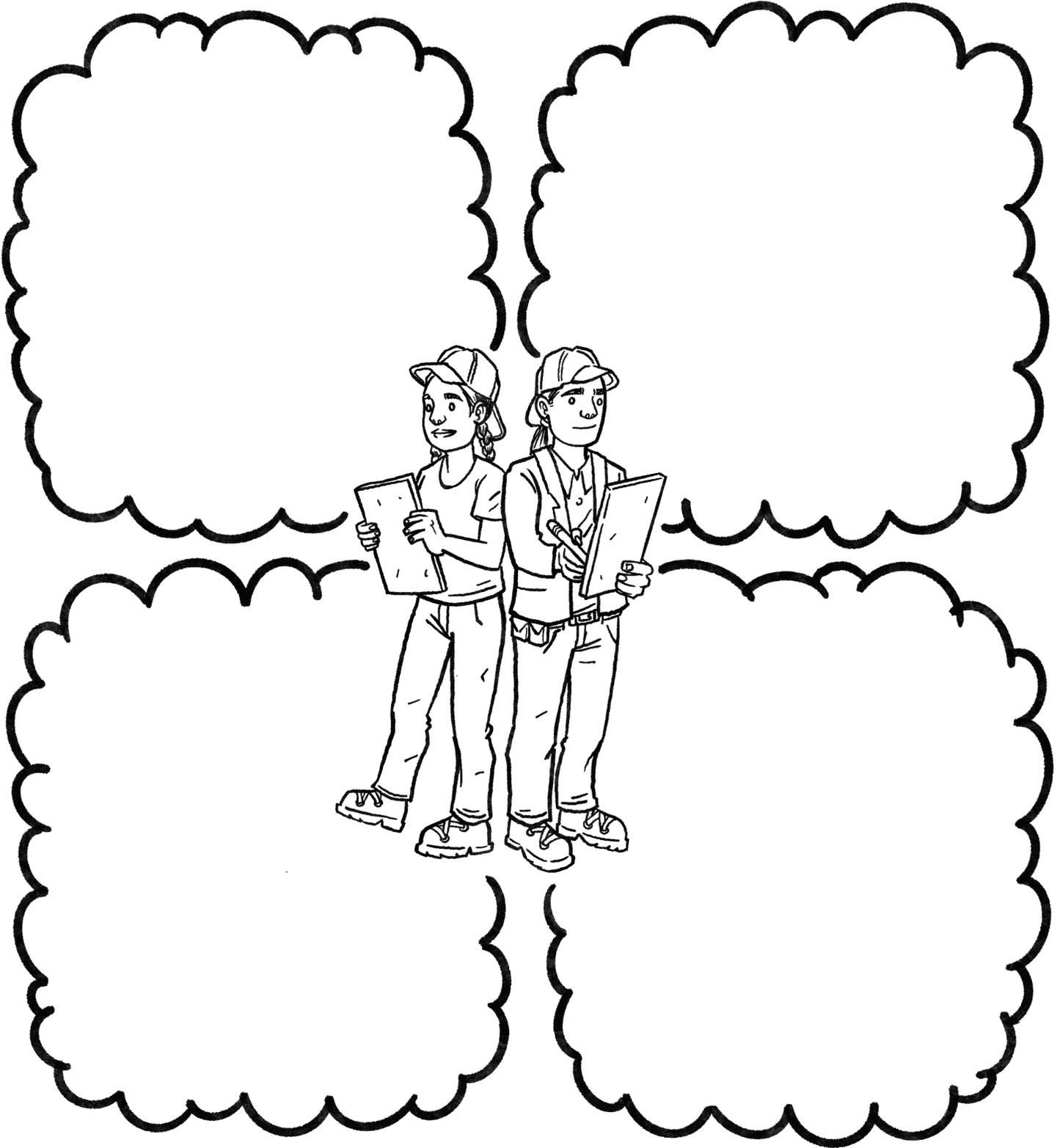


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Draw what you learned about being a food safety detective on this page.









Environmental Public Health Officers (EPHOs) help make sure that we do not become sick from eating bad food. Just like other detectives, they inspect places like restaurants, community centers, schools and even homes.

They also help teach how to prevent getting sick from food by keeping places clean and safe.

For more information about Environmental Public Health Inspectors use our QR code below (Available in English and French only).



[Canada.gc/epho-isc](https://Canada.gc/epho-isc)



[Canada.gc/asep-sac](https://Canada.gc/asep-sac)