




EFNEP 50th Anniversary

September: Food Safety Education Month

Post Text/Image Description <i>Copy text below to preferred social media handle.</i>	Image File <i>Click on image file to save.</i>
<p>September is National Food Safety Education Month and the holiday season is right around the corner. We will be sharing food safety tips that you can use at home EFNEP</p> <p>[Image description: Cutting board has raw meat, vegetables, and a knife on it.]</p> <p>#EFNEPworks #EFNEP50th #NIFAImpacts  Photo Credit: Texas A&M</p>	<p>September1.png</p>
<p>Separate foods when shopping: Place raw seafood, meat, and poultry in plastic bags.</p> <p>[Image description: grocery cart with meat and produce.]</p> <p>#EFNEPworks #EFNEP50th #NIFAImpacts  Photo Credit: Texas A&M</p>	<p>September2.png</p>
<p>With all the different fruits and vegetables out there, have you ever wondered if you're storing them correctly? Do they go in the fridge or on the countertop? Read the blog from North Carolina today to find out how to safely store your fruits and vegetables! https://ncefnep.org/participants/tips/storage-of-fruits-and-vegetables/</p> <p>[Image Description: Fresh fruit and vegetables]</p> <p>#EFNEPworks #EFNEP50th #NIFAImpacts  Photo Credit: North Carolina State University</p>	<p>September3.png</p>
<p>Where does it go, counter or fridge?</p> <p>[Image description: Graphic image with a variety of produce.]</p> <p>#EFNEPworks #EFNEP50th #NIFAImpacts</p>	<p>September4.png</p>