



WHY THE SAFE RECIPE STYLE GUIDE AND WHY THE PARTNERSHIP FOR FOOD SAFETY EDUCATION?

If consumers use recipes that contain food safety instructions written into the text, are they more likely to adhere to safe food handling practices in their home kitchens?

“Yes!” says a recent *Journal of Food Protection*¹ study that showed significant improvement in food safety behavior in home kitchens when recipes contain these steps. As the organization leading the way in reducing foodborne illness, the Partnership for Food Safety Education (PFSE), working with the Food Marketing Institute Foundation (FMIF), and prominent food, nutrition and recipe writers, presents the *Safe Recipe Style Guide* to establish standards for this text.

The *Safe Recipe Style Guide* provides recipe text to address the four major areas of most food safety violations in home kitchens: temperature, handwashing, cross contamination and produce handling. The exact wording was crafted under the guidance of food safety experts and honed with the direction of leading food journalists. It is intended as a supplement to the *AP Stylebook*, the definitive resource for journalists that provides fundamental guidelines for spelling, language, punctuation, usage and journalistic style.

The Partnership for Food Safety Education is the most logical creator of this style guide. For more than 20 years, PFSE has led the charge on educating consumers about safe food handling practices – Clean, Separate, Cook, Chill – in the United States. It is comprised of 28 partner organizations including consumer groups, food industry associations, commodity groups, and professional associations in health and the sciences, as well as Federal liaisons with the USDA, FDA and CDC. It supports an active network of 13,000 health and food safety educators, called BAC Fighters, who deliver trusted, science-based behavioral health messaging to millions of consumers.

The funder of this style guide is the Food Marketing Institute Foundation, which is operated for charitable, educational and scientific purposes. The FMI Foundation sees this style guide as a logical extension of its National Family Meals Month initiative.

1. J Food Prot. 2016 Aug;79(8):1436-9, *Recipe Modification Improves Food Safety Practices during Cooking of Poultry*. Maughan C, Godwin S, Chambers D, Chambers E IV.