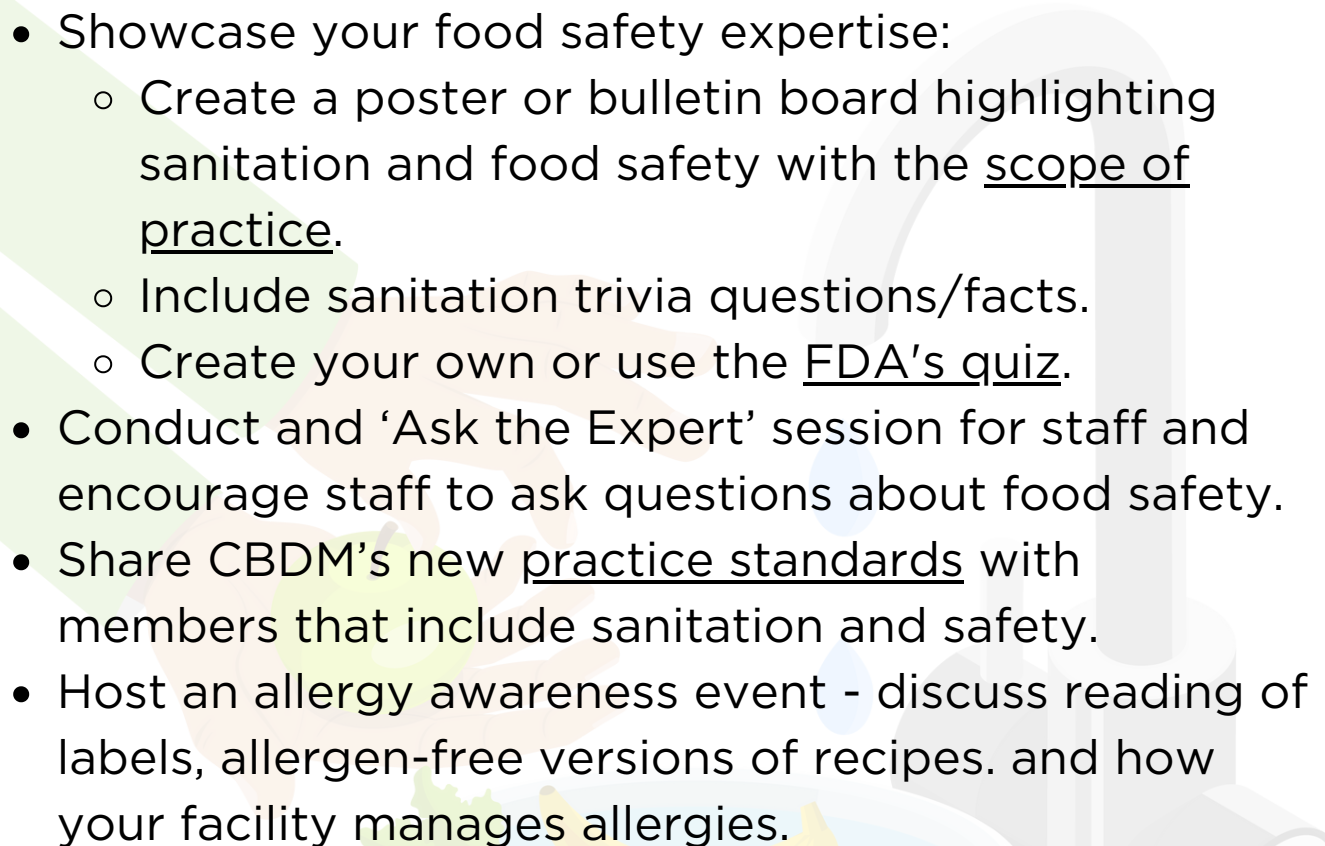


Let's Celebrate

December 2025

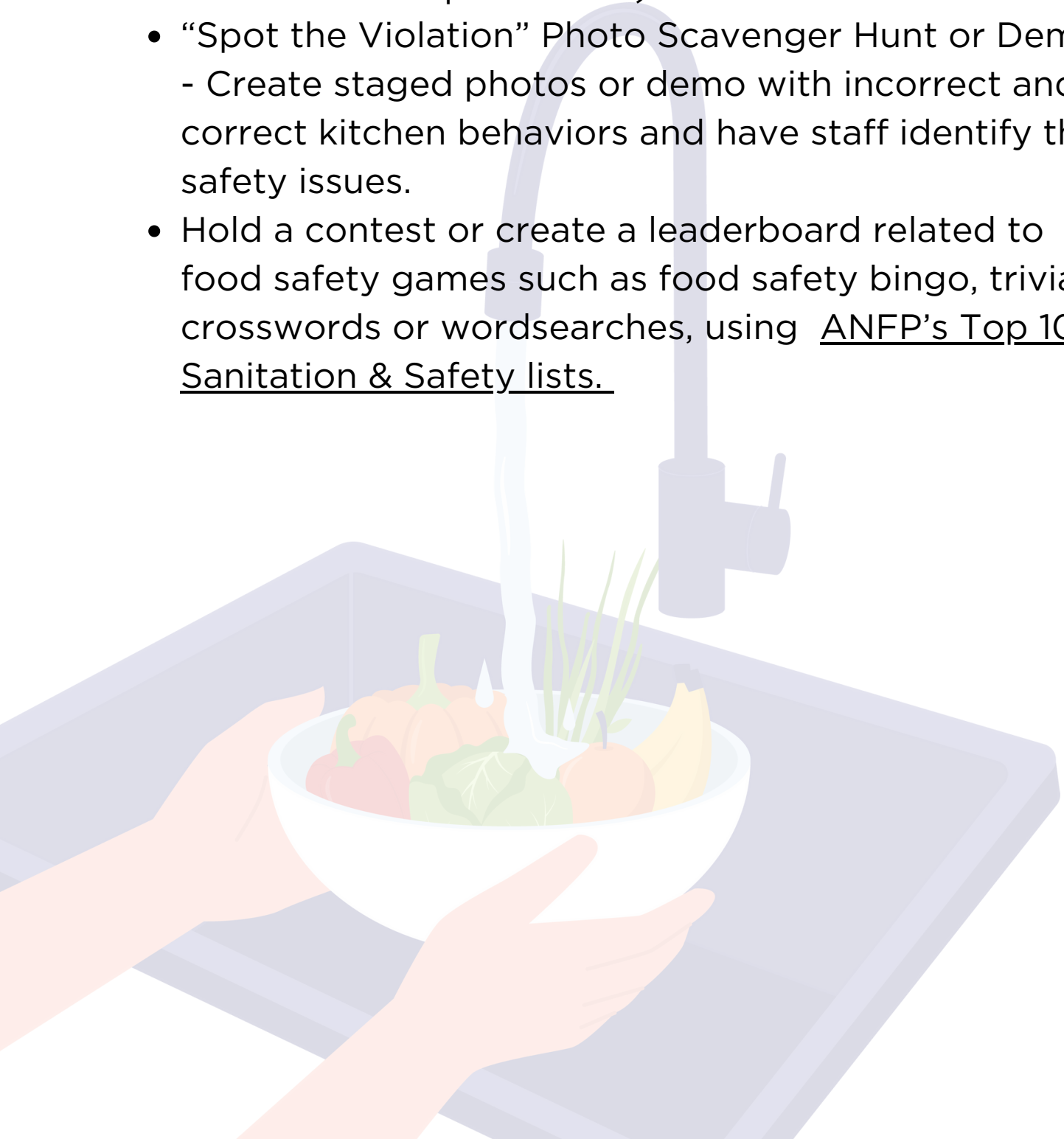
Worldwide Food Service Safety Month

Educate

- Showcase your food safety expertise:
 - Create a poster or bulletin board highlighting sanitation and food safety with the scope of practice.
 - Include sanitation trivia questions/facts.
 - Create your own or use the FDA's quiz.
 - Conduct and 'Ask the Expert' session for staff and encourage staff to ask questions about food safety.
 - Share CBDM's new practice standards with members that include sanitation and safety.
 - Host an allergy awareness event - discuss reading of labels, allergen-free versions of recipes. and how your facility manages allergies.
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Take Action

- Conduct a cooking demo for staff highlighting safety steps integrated into the demo (handwashing, temperature checks, cross-contamination prevention).
- “Spot the Violation” Photo Scavenger Hunt or Demo
 - Create staged photos or demo with incorrect and correct kitchen behaviors and have staff identify the safety issues.
- Hold a contest or create a leaderboard related to food safety games such as food safety bingo, trivia, crosswords or wordsearches, using ANFP’s Top 10 Sanitation & Safety lists.



Chapters

In addition to the tools and resources listed above, chapters can take further action to celebrate Worldwide Food Service Safety Month at the state level:

- “Sanitize & Celebrate” Volunteer Event - Partner with a local community kitchen or food bank. Volunteers can help prepare meals while learning and practicing proper food-service safety.
- Host a food safety lunch & learn or trivia session with questions related to famous food safety outbreaks, safe handling temperatures, or creating long-lasting food safety culture.
- Kitchen Safety Storytelling - Invite members to share a kitchen mishap they learned from and safety tips they grew up hearing in their culture.

