



Food Safety for Young Children

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Why should we be concerned about food safety when preparing meals for younger children? Children under the age of five are at high risk for food poisoning because their immune systems are still developing, so they cannot fight off infections as well as adults can. Additionally, young children produce less stomach acid that kills harmful bacteria, making it easier for them to get sick.

Food poisoning can be particularly dangerous for infants and young children because it often comes with diarrhea. Since children's bodies are small, they can quickly lose a lot of body fluid causing dehydration. Other symptoms of foodborne illness include nausea, vomiting, stomach pain and cramps, and fever and chills.

According to the Centers for Disease Control and Prevention, children younger than five have the highest rates of any age group for several types of food poisoning such as *E.Coli 0157* and *Salmonella*. High risk foods for children include: foods that are raw or undercooked, including: meat, poultry and eggs; unpasteurized milk or juice, including cider; and any raw or undercooked seafood or oysters.

Holiday Bagel Bites

- 1/2 whole wheat mini-bagel
- 1 teaspoon low-fat cream cheese
- Finely chopped red and green fruit such as kiwi, green grapes, green and red apples, strawberries, raspberries, etc.



1. Spread a thin layer of cream cheese on the bagel half.
2. Sprinkle fruit to resemble a holiday wreath.

Sources:

1. Fightbac.org: 4 Simple Steps to Food Safety: <http://bit.ly/1QVNRa9>
2. Foodsafety.gov, Food Safety Concerns for Children Under Five: <http://www.foodsafety.gov/risk/children/index.html>



For more information check out Food Fun for Young Children at: <http://go.unl.edu/chi>

4 Steps to Food Safety

In addition to hand washing and good hygiene, the safety of young children is closely linked to the food safety behaviors of their parents and caregivers.

Learn about safety tips for those at increased risk of food poisoning. Always remember the following four steps:

- **Clean:** Wash hands and surfaces often.
- **Separate:** Separate raw meat and poultry from ready-to-eat foods.
- **Cook:** Cook food to the right temperatures and use a food thermometer.
- **Chill:** Chill raw meat and poultry as well as cooked leftovers promptly (within 2 hours).