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Video/Screen Captures or Text/Graphic	Script/Narrative
Introduction	
Fade from black to faded out people image for text overlay statistics about food safety related deaths and illnesses	Did you know that on average 1 in 6 Americans gets a foodborne illness each year and an estimated 3,000 Americans die from a foodborne illness annually? That is why it is important to follow the 4 steps in food handling behavior; clean, separate, cook and chill.
Video: Spokesperson standing behind a kitchen counter talking medium shot	Let's take a closer look at these 4 important food handling behaviors starting with clean.
Body	
Screen graphic with the word "Clean" and a transition into a video of a person washing hands	Clean is all about your workspace when preparing food. Illness-causing bacteria can be found in many places around your kitchen, including your hands.
	Be sure you throw food out before harmful bacteria grow.
Conclusion	
Video: Spokesperson standing behind a kitchen counter talking medium shot, transition into family eating around the table, putting away food.	<p>Some foods are more frequently associated with food poisoning or foodborne illness. With these foods, it is especially important to:</p> <p>CLEAN: Wash hands and food preparation surfaces often. And wash fresh fruits and vegetables carefully.</p> <p>SEPARATE: Don't cross-contaminate! When handling raw meat, poultry, seafood and eggs, keep these foods and their juices away from ready-to-eat foods.</p> <p>COOK: Cook to proper temperature. See the Minimum Cooking Temperatures chart for details on cooking meats, poultry, eggs, leftovers, and casseroles.</p> <p>CHILL: At room temperature, bacteria in food can double every 20 minutes. The more bacteria there are, the greater the chance you could become sick. So, refrigerate foods quickly because cold temperatures keep most harmful bacteria from multiplying.</p> <p>Get the latest tips and techniques to keep these foods safe and prevent food poisoning.</p> <p>Keeping your family your family safer by follow the 4 steps in food handling behavior; clean, separate, cook and chill. Children, the elderly and those with weakened immune systems are especially at risk. Remember, clean, separate, cook and chill!</p>
Closing graphic with text of web address.	To learn more about the 4 steps to keep your family safe from foodborne illness, please visit foodsafety.gov . This message has been brought to you by the USDA, HHS, and the Ad Council.

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VIDEO	AUDIO
FADEUP ON:	<u>COLLINS:</u>
1. CAM-1: MS, COLLINS BEHIND KITCHEN COUNTER FULL OF FRUITS & VEGETABLES	With temperatures over 80 degrees year-round, it's no wonder that many great summer recipes hail from the islands of the Philippines. Today, I'll show you a perfect combo that your friends and family will crave no matter what the weather is like. I'm Chef Genevieve Collins, and you're watching Philippine Cuisine.
1A. CHYRON KEY: GENEVIEVE COLLINS INTERNATIONAL CHEF	
DISSOLVE TO:	<u>PHILIPPINES CUISINE INTRO MUSIC (10 SEC)</u>
2. VTR A: PHILIPPINE CUISINE MONTAGE INTRO	(10-second intro)
TAKE:	<u>COLLINS:</u>
3. CAM-1: MS, COLLINS	Many of you may be familiar with the traditional Philippine staple food "lumpia" (LOOMP-pee-ya), or eggroll. Well, today I'm presenting lumpia with a dessert twist, using banana as a filling instead of the classic meat and vegetables.
3A. CHYRON KEY: GENEVIEVE COLLINS INTERNATIONAL CHEF	
4. CAM-2: MCU, PLATE OF EGGROLLS & GLASS OF MANGO SMOOTHIE	Later, I'll pair it with a mango smoothie to create the perfect after-dinner indulgence. Or, you could use the combo as a much more fruitful alternative to your kids' after-school snack.
4A. CHYRON KEY: BANANA LUMPIA & MANGO SMOOTHIES	