



SAFE FOOD SENSE ACTIVITY

Answer Sheet

Fill in the blanks below with the correct answers selected from the Word Bank below.

1. Shop for cold foods LAST and get it home fast.
2. The TEMPERATURE danger zone for food is 40° to 140°.
3. Space food apart in the REFRIGERATOR for air to circulate.
4. Place meat on the BOTTOM shelf of refrigerator to avoid cross-contamination.
5. FIFO is a method of ROTATION to ensure that older foods are used first.
6. Consider using PAPER TOWELS for cleaning kitchen surfaces.
7. WASH hands after handling raw meat, fish, or poultry.
8. Store leftovers in CLEAR refrigerator or freezer containers.
9. Use a THERMOMETER when cooking meat and poultry.
10. When poultry reaches an internal temperature of 165 degrees, it is thoroughly cooked.
11. When grilling, use SEPARATE platters for raw and cooked meat.
12. Cutting boards should be washed and sanitized to prevent CROSS-CONTAMINATION.
13. Never leave food out more than 2 hours.
14. Storage in the refrigerator should be at or below 40 degrees.
15. Storage in the freezer should be at 0 degrees.
16. Store dry foods in a cool, DRY area.



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