



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 180 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.



MISSISSIPPI STATE
UNIVERSITY
EXTENSION SERVICE

msu*cares.com*

Distributed by **Carol Ball**, Extension Associate II, Food Science, Nutrition, and Health Promotion.

Funded by USDA's Food Stamp Program and the Mississippi Department of Human Resources.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discrimination on the basis of race, color, national origin, sex, age, religion, political beliefs or disability. To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410 or call (800) 795-3272 (voice) or (202)720-6382(TTY). USDA is an equal opportunity provider and employer. This material was funded by USDA's Supplemental Nutrition Assistance Program. The Supplemental Nutrition Assistance Program provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your local Department of Human Services office. The information given here is for educational purposes only. References to commercial products, trade names, or suppliers are made with the understanding that no endorsement is implied and that no discrimination is intended against other products or suppliers.

Form 1082

Extension Service of Mississippi State University, cooperating with U.S. Department of Agriculture. Published in furtherance of Acts of Congress, May 8 and June 30, 1914. MELISSA J. MIXON, Interim Director (POD-11-05)