

JUST THE FACTS FOOD SAFETY

Name: _____

Hour: _____

WORKSHEET

REVIEW

Directions: After watching “Just the Facts: Food Safety,” answer the following questions.

1. What temperature should chicken, hamburger and eggs be cooked to?
2. What should you do before cutting whole melons?
3. Name five ways you can prevent food-borne illnesses?
4. What makes up a sanitizing solution?
5. What should you wash first when washing dishes?
6. How soon should you refrigerate prepared foods?
7. What temperature should your refrigerator be set at?
8. List several ways foods can become cross contaminated?

JUST THE FACTS

FOOD SAFETY

TEACHERS

KEY

REVIEW

Directions: After watching “Just the Facts: Food Safety,” answer the following questions.

1. What temperature should chicken, hamburger and eggs be cooked to?

165 degrees

2. What should you do before cutting whole melons?

Wash the skin thoroughly

3. Name five ways you can prevent food-borne illnesses?

Avoid foods from unsafe sources

Separate foods to avoid cross contamination

Cook meat, poultry and eggs thoroughly

Chill food at the proper temperature

Clean produce, hands and surfaces thoroughly

4. What makes up a sanitizing solution?

1 teaspoon bleach per 1 quart water

5. What should you wash first when washing dishes?

Flatware and glasses

6. How soon should you refrigerate prepared foods?

Within 2 hours

7. What temperature should your refrigerator be set at?

At or below 40 degrees

8. List several ways foods can become cross contaminated?

From a cutting surface

From a knife

From meats thawing in the refrigerator