

# Food Safety Facts

Draw a line from the question to the correct answer.

How long can potentially hazardous foods be left in the danger zone?

Food must be cooked to what temperature to make sure it is safely cooked?

What is one of the most common mistakes food handlers make that results in food poisoning?

Where is the safest place to thaw frozen food?

Finish this sentence: When in doubt...

An easy sanitizer to make at home is a bleach solution. How much bleach do you need to add to one liter of water to make a food grade sanitizer?

Nails should always be \_\_\_\_\_ and \_\_\_\_\_.

What is one of the most germ filled items in a kitchen?

Throw it out! Food safety is not about guessing. Better to be cautious than risk making people sick

Short and clean

Sponge

Thawing requires temperature control. Thaw in the refrigerator, under running cool water, in the microwave, or cook when frozen

Improper cooling is a common cause of outbreaks. Cool hot foods as quickly as possible to 4°C within 4 to 6 hours

Internal temperature should reach 74°C for 15 seconds

2ml (1/2 teaspoon) of bleach in one litre of water