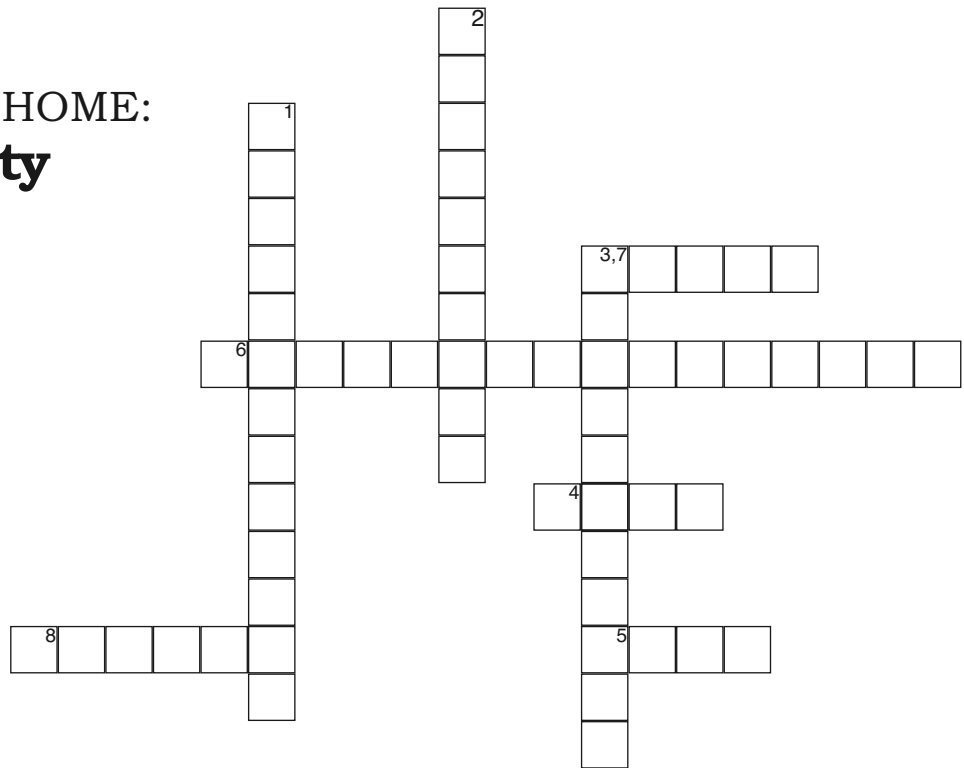


TRY THIS AT HOME:

Super Safety Crossword



Keep foods safe by practicing good food safety!

Down:

1. A _____ is so tiny it can only be seen with a microscope.
2. The temperature _____ is from 41 to 135 degrees Fahrenheit.
3. Test the temperature of cooked meat with a _____.

Across:

4. The ____ hour rule says never leave food on the counter for over 4 hours.
5. Never ____ frozen food on the counter or in the sink.
6. Salmonella is a harmful bacteria that can cause _____.
7. When in doubt, _____ it out.
8. _____ are not killed by cooking.

Fun Fact

When packing lunches, use insulated containers to keep hot foods hot and use cold packs to keep cold foods cold.

Thawing Food

- Thaw foods in the microwave or in the refrigerator
- Never thaw foods on the counter
- Only thaw foods in the sink if they are covered in cold water and water is continuously running over them or changed every 30 minutes