

## Holiday Food Safety

Write the letter of the correct match next to each problem. Have fun and good luck!

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|---------------------------------|---|
| 1. <u>    a    </u> wash        | a. You should always _____ your hands before, during, and after cooking.  |
| 2. <u>    f    </u> perishable  | b. When food becomes ____ (raw or cooked) be sure to throw it out.  |
| 3. <u>    h    </u> thermometer | c. Ingredients like eggs are very common in holiday dishes, however, they can carry salmonella. Buy _____ eggs; they are the same and do not carry disease. |
| 4. <u>    c    </u> pasteurized | d. Helping in the kitchen is fun, but too many _____ in the kitchen at one time can lead to accidents and cross contamination.                              |
| 5. <u>    j    </u> uncooked    | e. Along with eggs all _____ can carry germs that cause food poisoning, so be careful to cook them properly!  |
| 6. <u>    i    </u> bacteria    | f. All surfaces should be kept clean, and _____ foods should be put away, they can't be kept out for more than 2 hours.                                     |
| 7. <u>    g    </u> preparation | g. Do not combine raw and cooked foods anywhere in the _____ process as this leads to cross contamination.  |
| 8. <u>    b    </u> old         | h. A temperature gage or food _____ should be used to ensure food is cooked thoroughly.   |
| 9. <u>    e    </u> meats       | i. Keeping clean hands and surfaces reduce the amount of _____ that grows and lowers the chance for foodborne illness or cross contamination.               |
| 10. <u>    d    </u> cooks      | j. Salmonella is found in eggs, and flour can carry E. Coli, so this baking season use caution and resist trying _____ batter.                              |