Name:

Basic food safety

Drag and drop the correct answer on the lines below:

(A)	Washe Shelve Cross		Blood, Sanitized	Chicken Seafood Counter	Vegetables Hands	
1	. Al	ways keep	raw mea	t like	separate	
	fro	om ready t	to eat foo	ds like		
2	2	is the spread of bacteria from				
	ra	raw meat to other foods.				
3	3. Th	is happen	s when _		_or juice from	
	ra	raw chicken or other meat gets onto a				
					nsils or hands.	
4	I. Al				dling raw meat.	
5		Use one cutting board for fresh produce and a				
		separate one for raw meat, poultry and				
			•			
6	5. St	ore raw fo	ods on		_ below ready	
		to eat foods to minimize contamination.				
7					n raw meat	
				100	9 77 5	