

**Name:**  
**Basic food safety**

**Drag and drop the correct answer on the lines below:**

Washed

Blood,

Chicken

Vegetables

Shelves

Sanitized

Seafood

Hands

Cross contamination

Counter

1. Always keep raw meat like \_\_\_\_\_ separate from ready to eat foods like \_\_\_\_\_.
2. \_\_\_\_\_ is the spread of bacteria from raw meat to other foods.
3. This happens when \_\_\_\_\_ or juice from raw chicken or other meat gets onto a \_\_\_\_\_, cutting board, utensils or hands.
4. Always wash \_\_\_\_\_ after handling raw meat.
5. Use one cutting board for fresh produce and a separate one for raw meat, poultry and \_\_\_\_\_.
6. Store raw foods on \_\_\_\_\_ below ready to eat foods to minimize contamination.
7. Food contact surfaces that touch raw meat must be \_\_\_\_\_ and \_\_\_\_\_.