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 _____.

LIVEWORKSHEETS