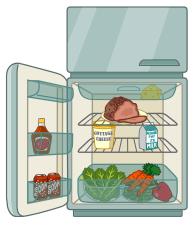
Chef Solus Food Safety Word Challenge



meat thermometer temperature 2 hours refrigerator defrost separate 20 seconds Wash

- 1. Keep raw meat ____separate ___ from cooked meat.
- 2. Leftovers should be stored in the <u>refrigerator</u>
- 3. Wash your hands before and after touching food.
- 4. The best way to make sure meat is cooked is by checking the _____temperature
- 5. Wash your hands for ______ to remove all germs.
- 6. Always use a ____meat ___ thermometer ___ when cooking meat.
- 7. Defrost foods in the refrigerator not on the counter.
- 8. Food should be stored in the refrigerator within $\frac{2 \text{ hours}}{2 \text{ hours}}$ or else it will begin to spoil.





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