Chef Solus Food Safety Word Challenge



meat thermometer	Temperature	2 nours	retrigerator	detrost	separate	20 seconds	wasn
1. Keep raw meat	from c	cooked me	at.		200		
2. Leftovers should be stored in the							
3 your hands before and after touching food.							
4. The best way to make sure meat is cooked is by checking the							
5. Wash your hands for _		to remove	e all germs.		Para de la companya d		
6. Always use a			when cooking me	zat.			
7 foods in the refrigerator not on the counter.							
8. Food should be stored in the refrigerator within or else it will begin to spoil.							

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