



## Food Safety Actions

Use your food safety notes to help you answer the following questions.

1. Sarah forgets to get ground beef out of the freezer for supper so she thaws the meat on the counter all day so it'll be ready by supper. Which food safety action did Sarah violate? What was the correct way to thaw the meat?
2. Charlie was in the kitchen preparing food and had to sneeze so he put his hand over his mouth, sneezed and continued to prepare the food. Which food safety action did Charlie violate? What should he have done?
3. Kristen learned about the “danger zone” in class. She thinks it’s the range between 40 degree and 150 degrees. Is she right? If she is incorrect, what is the correct answer?
4. Colby washes his hands before preparing foods for 5 seconds by running them under cold water. Did he wash his hands properly? Explain why or why not.
5. Macy cuts up raw chicken on the cutting board and then to save time and dishes decides to cut up the raw vegetables on the same cutting board. Which food safety action did Macy violate? What should she have done instead?

6. Mary came home from the grocery store and put the raw meat on the bottom shelf and the fresh produce on upper shelves in the refrigerator. Which food safety action is Mary applying?
  
7. Sam uses antibacterial wipes to sanitize kitchen surfaces such as counters, stove and microwave. What food safety action is Sam applying?
  
8. Kayla washes all the dirty dishes in hot soapy water. Is this the correct way to wash those dishes?
  
9. Mike is out running errands on a hot, sunny day. He decides to do the grocery shopping first, before the store gets too crowded, and he has 5 additional stops to make before he gets home, which he anticipates will take about 2 hours. He leaves the groceries in the hot car while he makes all his other stops. What food safety action is Mike violating? What should he have done instead?
  
10. Joe gets impatient while cooking the burgers on the grill so once they look brown on the outside he takes them off the grill to eat. What food safety action is Joe violating? What would be the correct way to tell if the burgers were done?