

## The refrigerator

Germs are everywhere - Even on food, and particularly on fresh food...  
But germs are not keen on cold, it prevents them spreading too quickly!

Each type of food should be stored at the right temperature in the refrigerator.  
That means on the shelf best suited to it.

Remind the Netoons where food should go, by matching each type with the correct place.  
Check the first example.

eggs: +6°C.....  
.....

Write down each type of food beside the correct place in the refrigerator.

eggs: +6°C\*  
piece of cheese: +4°C  
pastries: +3°C  
carrots: +8°C  
ice cream: -18°C  
leeks: +8°C  
butter: +4°C

fish: +2°C  
cold meats: +3°C  
chicken: +4°C  
lettuce: +8°C  
crab: +2°C  
frozen meat: -18°C

\*It isn't necessary to keep eggs in the refrigerator.  
Supermarkets, for instance, don't keep them in chilled displays.