

Name: _____ Date: _____

FOOD & KITCHEN SAFETY WORKSHEETS

Put these important food safety words in alphabetical order.

Separate	Food Poisoning	Safe	Mold	Clean	Wash Hands
Contaminate	Thermometer	Soap	Bacteria		

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|----|-----|
| 1. | 6. |
| 2. | 7. |
| 3. | 8. |
| 4. | 9. |
| 5. | 10. |

Choose the correct answer.

1. Always use a _____ when cooking meat.
2. Wash your hands for _____ to remove all germs.
3. Keep raw meat _____ from cooked meat.
4. Food should be stored in the refrigerator within _____ or else it will begin to spoil.
5. Leftovers should be stored in the _____
6. _____ foods in the refrigerator not on the counter.
7. The best way to make sure meat is cooked is by checking the _____
8. _____ your hands before and after touching food.

defrost	20 seconds	refrigerator	separate
temperature	meat thermometer	2 hours	wash