

Name: \_\_\_\_\_ Date: \_\_\_\_\_

## KITCHEN FOOD SAFETY WORKSHEETS

Using the word bank below, drop the term next to its matching definition.

SANITIZED

UNSANITARY

BAD HYGIENE

GOOD HYGIENE

Not sanitizing a countertop after cutting raw meat

Taking off your apron before going to the bathroom.

Not using different cutting boards for fruits and meat.

A countertop that is free from disease causing bacteria.

State whether the situation below is SAFE or UNSAFE

Having pot handles turned outward on the stove.

Using the bathroom while wearing your apron.

Holding knives by the blade and not the handle.

Cutting fruits on a different cutting board from meat.