

Color this sheet and circle the four food safety mistakes.

1

HANDWASH MAZE

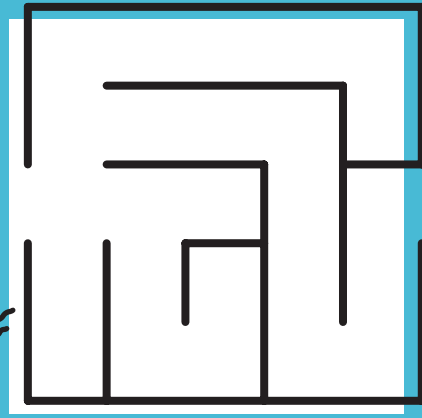
HELP TIM FIND HIS WAY TO THE SINK



DID YOU KNOW

Proper handwashing is one of the easiest ways to prevent foodborne illness. Always wash before handling raw meat and after using the bathroom.

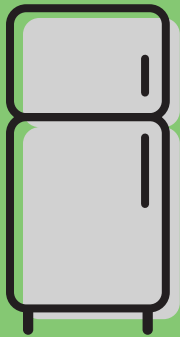
Wash your hands with warm water and soap for 20 seconds, then dry with a disposable towel.



2

FOOD MATCH

DRAW LINES TO MATCH THE FOODS TO ITS RIGHT PLACE



DID YOU KNOW

Preventing cross contamination in your kitchen is simple. Store raw meat below vegetables and cooked foods in the fridge, never prepare raw meats and vegetables on the same cutting board.

Keep bacteria at bay by keeping raw meat away.

3

SAFETY SEARCH

FIND AND CIRCLE ALL THE WORDS ON THE LIST

BACTERIA

COOK

SOAP

CHILL

FROZEN

CLEAN

SEPARATE

Z K T S J J M G S M L C C Y O V
 O P S U I X D K W D I W L I F O
 Y V O C O O K Q D T Y Q E F R Z
 F Z A V S V G F S O O M A M O G
 S E P A R A T E O H S N N I Z Q
 C O P L C F D H V N C R H M E T
 G B F K E E C H I L L R R H N L
 Q R F J Y F W U X F B Q X B M U
 S I P J G G F G P X K R B D J X
 F P B A C T E R I A M U W M K T
 P O V K A Q W M S Z M C B J B N
 F Q P V X G X U N R F V Z D V Q