

Name _____

Date _____

FACS7 - Food Safety and Sanitation

Period _____

Food Safety and Sanitation

Cross - Contamination - transfer of harmful bacteria to food from other foods, cutting boards, utensils, hands, etc...

Foodborne Illness - illnesses you can get by consuming contaminated foods. There are many different foodborne illnesses.

Clean	Separate	Cook	Chill
wash hands and surfaces often.	don't cross-contaminate!	cook to proper temperature.	refrigerate promptly.

How to Handle Foods Safely: Be smart, keep foods apart- don't cross-contaminate!

Cleanup - always clean cutting boards, utensils and hands. Keep refrigerator clean too!

Three ways foods can become cross contaminated?

1. from a working surface and/or cutting board.
2. from a knife and other utensils.
3. from opened meats thawing in the refrigerator.

Temperature Danger Zone

