

*To be used with:*  
**Serving Up Food Safety**

Name \_\_\_\_\_

## **Food for Thought**

Draw a picture for each statement that shows the right method and the wrong method.  
(Example for #1 - Someone washing their hands vs. someone sitting at a table with dirty hands.)

1. Always wash your hands before handling food.

**Right**

**Wrong**

2. Eat food before the expiration date on the package.

**Right**

**Wrong**

3. Do not cut meat and vegetables on the same surface or with the same knife. Wash the surface with hot, soapy water to kill bacteria.

**Right**

**Wrong**

4. Refrigerate or freeze foods that spoil.

**Right**

**Wrong**

5. Rinse fruits and vegetables before eating or cooking.

**Right**

**Wrong**

6. What are some other food safety methods? Draw right and wrong pictures for these methods.

**Right**

**Wrong**