

name: _____

class: _____

date: _____

The Importance of Proper Food Handling



In every kitchen, _____ plays a crucial role in preventing foodborne illnesses. It starts with washing _____ thoroughly before touching any food items. Next, keeping the _____ surfaces clean is essential to avoid cross-contamination. One should always use separate _____ boards for raw meat and vegetables. Raw _____ should be stored on the bottom shelf of the refrigerator to prevent _____ from contaminating other foods. Cooking food to the right _____ ensures that harmful bacteria are killed. Using a _____ is the best way to check if food is cooked safely. It's also important to cool _____ quickly and store them properly to prevent the growth of _____. Foods should be reheated to at least 165°F before being consumed again. Understanding the _____ dates on food packages helps in consuming foods while they are still safe. Drinking _____ should be purified, especially in areas where water safety is a _____. Finally, educating oneself and others about food safety practices can greatly reduce the risk of _____.

- illness
- kitchen
- thermometer
- bacteria
- temperature
- leftovers
- concern
- cutting
- water
- hygiene
- meat
- expiration
- hands
- juices