




Food Safety Bingo

<p>Do not eat raw or undercooked ground meat</p>	<p>Before grilling, remove visible fat to limit flare-ups</p>	<p>Reserve unused marinades for basting cooked food</p>
<p>Use the refrigerator to thaw foods safely</p>		<p>Keep hot foods hot</p>
<p>Use a meat thermometer</p>	<p>Reheat foods properly</p>	<p>Wash hands before handling food</p>

Food Safety Bingo

<p>Immediately cook foods thawed in the microwave</p>	<p>Reheat foods properly</p>	<p>Cook poultry to 165°F</p>
<p>Before grilling food have the grill/coals hot</p>	 <p>Food Safety and Inspection Service, USDA</p>	<p>Wash hands before handling food</p>
<p>When in doubt throw it out</p>	<p>Refrigerate leftovers promptly</p>	<p>Keep coolers in the shade</p>

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<p>Wash hands before handling food</p>	<p>When in doubt throw it out</p>	<p>Refrigerate leftovers promptly</p>
<p>Keep coolers in the shade</p>	 <p>Food Safety and Inspection Service, USDA</p>	<p>Never partially cook food</p>
<p>Never thaw food at room temperature</p>	<p>Serve hot grilled food immediately</p>	<p>Chlorine bleach is a good sanitizer</p>




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This material was funded by USDA's Food Stamp Program.


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<p>Never thaw food at room temperature</p>	 <p>Food Safety and Inspection Service, USDA</p>	<p>Serve hot grilled food immediately</p>
<p>Chlorine bleach is a good sanitizer</p>	<p>Keep foods out of the "Danger Zone"</p>	<p>Cook ground beef to 160° F</p>


Food Safety Bingo

<p>Keep food out of the "Danger Zone"</p>	<p>Cook ground beef to 160 ° F</p>	<p>Throw away worn cutting boards</p>
<p>Most foodborne illness begins at home</p>		<p>Marinate food in the refrigerator</p>
<p>Bacteria can be anywhere</p>	<p>During summer months the risk of foodborne illness rises</p>	<p>Keep cold foods cold</p>


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<p>Serve hot grilled food immediately</p>	<p>Chlorine bleach is a good sanitizer</p>	<p>Keep foods out of the "Danger Zone"</p>
<p>Cook ground beef to 160°F</p>		<p>Use clean utensils and plates with cooked food</p>
<p>Throw away worn cutting boards</p>	<p>Most foodborne illness begins at home</p>	<p>Put leftovers in small containers</p>


Food Safety Bingo

<p>During summer months the risk of foodborne illness rises</p>	<p>Use separate coolers for beverages and food</p>	<p>Keep cold foods cold</p>
<p>Keep everything clean when preparing food</p>		<p>Do not eat raw or undercooked ground beef</p>
<p>Before grilling, remove visible fat to limit flare-ups</p>	<p>Reheat leftovers to 165° F</p>	<p>Reserve unused marinades for basting cooked food</p>


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<p>Keep everything clean when preparing food</p>	<p>Do not eat raw or undercooked ground beef</p>	<p>Reheat leftovers to 165° F</p>
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<p>Reheat foods properly</p>	<p>Cook poultry to 165°F</p>	<p>Before grilling food have the grill/coals hot</p>




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<p>Keep foods out of the “Danger Zone”</p>	<p>Cook ground beef to 160° F</p>	<p>Use clean utensils and plates with cooked food</p>

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<p>Keep cold foods cold</p>		<p>Keep everything clean when preparing food</p>
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Food Safety Bingo

<p>Most foodborne illness begins at home</p>	<p>Put leftovers in small containers</p>	<p>Marinate food in the refrigerator</p>
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