

Activity 47

Safety in the Kitchen

The goal of kitchen safety is to prevent food contamination. You can do this by following a few simple procedures when handling and preparing food.

Directions: Check your understanding of kitchen safety by answering the following questions.

1. What is the most deadly form of food poisoning?

2. Where are E. coli bacteria most commonly found?

3. Where are salmonella bacteria commonly found?

4. What actions can you take to prevent salmonella bacteria contamination?

5. What can you do to prevent hot, perishable foods from spoiling?

6. What can you do to prevent cold, perishable foods from spoiling?

7. How can you prevent packed lunch foods from spoiling?
