

Word Match

National Food Safety Education Month 1998

You'll know the answers if you read the **Fight BAC!** brochure.

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| 1. Two Hour Rule | a. The transfer of harmful bacteria from one food to another. Harmful bacteria can also be transferred to food from another source, such as hands. |
| 2. Personal Hygiene | b. Defrost foods in the refrigerator, microwave, or under running water. Never defrost food on the kitchen counter. |
| 3. Perishable Food | c. Keeping work areas free from dirt or bacteria. |
| 4. Cross-Contamination | d. Foods that can become unsafe or spoil quickly if not refrigerated or frozen |
| 5. Contaminated Food | e. Cleanliness, keeping yourself clean. |
| 6. Danger Zone | f. Perishable food should not be left at room temperature longer than two hours. |
| 7. Foodborne illness | g. Food that contains harmful bacteria. |
| 8. The Thaw Law | h. Cooking food to a safe internal temperature |
| 9. Sanitation | i. Sickness caused by eating contaminated food, sometimes called food poisoning. |
| 10. Thorough cooking | j. The range of temperatures at which most bacteria multiply rapidly--between 40° and 140° Fahrenheit. |

Answers

1. f	2. e	3. d	4. a	5. g	6. j	7. i	8. b	9. c	10. h
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