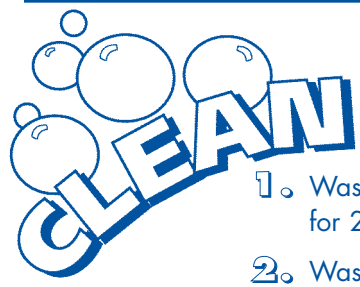


**ATTENTION**  
 Food Safety Inspectors!  
 Use this survey to check out  
 your food safety practices at home.

**BE A BAC BUSTER!**  
**HOME FOOD SAFETY SURVEY**

Date Started: \_\_\_\_\_



DID YOU . . .

1. Wash hands with warm water and soap for 20 seconds before preparing food?
2. Wash hands with warm water and soap for 20 seconds before eating?
3. Clean countertops before preparing food?
4. Rinse fruits and vegetables with cold running water before preparing them?
5. Rinse fruits and vegetables with cold running water before eating them?



**Family Handwashing Scoreboard:**

Date: \_\_\_\_\_ Name: \_\_\_\_\_ When washed: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Answer questions 1-15:  
 Y = Yes N = No

Add the initials of family members in each column head.

	A	B	C	D
ME	_____	_____	_____	_____
1.				
2.				
3.				
4.				
5.				
TOTAL	Y N	Y N	Y N	Y N



DID YOU . . .

6. Clean the cutting boards used for raw meat, fish and poultry before using for any other foods?
7. Keep raw meat, fish and poultry wrapped properly in the refrigerator so juices do not drip on other foods?
8. Put cooked meat, fish or poultry on a different platter than the one with the raw juices?



**Cutting Board Critique**

Number of cutting boards:

Type (plastic, wood, etc.): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

	A	B	C	D
ME	_____	_____	_____	_____
6.				
7.				
8.				
TOTAL	Y N	Y N	Y N	Y N



# COOK

## DID YOU . . .

9. Rotate food in the microwave to avoid "cold spots?"



10. Bring sauces, soups and gravy to a boil when reheating?



11. Make sure eggs were cooked properly?



12. Eat cookie dough or cake batter that was made with raw eggs?

**A**    **B**    **C**    **D**  
ME    \_\_\_\_\_

9.

10.

11.

12.

**TOTAL**

	A	B	C	D
9.				
10.				
11.				
12.				
<b>TOTAL</b>	Y N	Y N	Y N	Y N



### Safe Temperature Summary

Kind of Meat: \_\_\_\_\_ Date Cooked: \_\_\_\_\_ Food thermometer temp: \_\_\_\_\_

Kind of Poultry: \_\_\_\_\_ Date Cooked: \_\_\_\_\_ Food thermometer temp: \_\_\_\_\_

Kind of Fish: \_\_\_\_\_ Date Cooked: \_\_\_\_\_ Food thermometer temp: \_\_\_\_\_

# CHILL

## DID YOU . . .

13. Use a cold pack for packed lunches or picnic foods?



14. Refrigerate leftovers right away?

15. Defrost foods in:  
 — the refrigerator  
     or  
 — cold water  
     or  
 — the microwave?

**A**    **B**    **C**    **D**  
ME    \_\_\_\_\_

13.

14.

15.

**TOTAL**

	A	B	C	D
13.				
14.				
15.				
<b>TOTAL</b>	Y N	Y N	Y N	Y N



### FRIDGE EXAM

The refrigerator is set at \_\_\_\_\_ degrees.

Food storage containers found:

\_\_\_\_ tall containers

\_\_\_\_ shallow containers



Date Completed: \_\_\_\_\_

Student signature: \_\_\_\_\_

Parent/Guardian signature: \_\_\_\_\_