



Chef Solus Food Safety Word Challenge



meat thermometer	temperature	2 hours	refrigerator	defrost	separate	20 seconds	wash
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1. Keep raw meat _____ from cooked meat.
2. Leftovers should be stored in the _____.
3. _____ your hands before and after touching food.
4. The best way to make sure meat is cooked is by checking the _____.
5. Wash your hands for _____ to remove all germs.
6. Always use a _____ when cooking meat.
7. _____ foods in the refrigerator not on the counter.
8. Food should be stored in the refrigerator within _____ or else it will begin to spoil.

