

Food Safety Procedures Activity Sheet

It's time for this week's activity Use this guide to test your knowledge and see if you can earn a nomination for a Food Safety Procedure Employee of the Week!

Put the 5 handwashing steps in the correct order

- | | |
|--|----------|
| A. Rinse hands and arms | 1. _____ |
| B. Apply soap | 2. _____ |
| C. Scrub hands and arms for 20 seconds | 3. _____ |
| D. Dry hands and arms | 4. _____ |
| E. Wet your hands and arms | 5. _____ |

Put these foods in the correct storage order (top to bottom) along with their correct minimum internal cooking temperature.

Food	Min Internal Cook Temp
Seafood	155° F (68° C)
Whole and ground poultry	145° F (63° C)
Ready to Eat Food	165° F (74° C)
Whole cuts of beef and pork	N/A
Ground meat and ground fish	145° F (63° C)

Storage Order	Food	Min Internal Cook Temp
1st (top)		
2nd		
3rd		
4th		
5th (bottom)		

Cleaning & Sanitizing Activity Sheet

It's time to put what you have learned to the test. Use this guide to test your knowledge and see if you can earn a nomination for the Cleaning & Sanitation Employee of the Week!

Answer each question

1. Put the cleaning and sanitizing steps in the correct order:

- | | |
|---|----------|
| A. Sanitize the Surface | 1. _____ |
| B. Wash the Surface | 2. _____ |
| C. Allow the Surface to Air Dry | 3. _____ |
| D. Scrape or Remove Food from the Surface | 4. _____ |
| E. Rinse the Surface | 5. _____ |

2. To Sanitize or Not to Sanitize

Write an **X** next to each situation that requires the food handler to clean and sanitize the item being used.

- ___ 1. Jorge has used the same knife to shuck oysters for 2 hours.
- ___ 2. Bill has finished deboning chicken and wants to use the same cutting board to fillet fish.
- ___ 3. Kristen has returned to the slicer to continue slicing cheese after being called away to help with the lunch rush.
- ___ 4. Amanda has been slicing turkey on the same slicer from 8:00 a.m. to 12:00 p.m.