# FOOD <br> SAFETY SURUEY 

Orally, ask the following questions of at least three members of your family (try to include one parent, one grandparent or senior, and one sibling).


## Do you reqularly:

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


Rotate or stir food in the microwave to
Bring sauces, soups and gravy to a boil when reheating?
Make sure eggs are cooked until the yolk is solid?
Avoid eating cookie dough or cake batter that was made with raw eggs?
Use a food thermometer when cooking meat, poultry and fish?


## Do you reqularly:

Clean and disinfect the cutting boards used
6 for raw meat, fish and poultry before using for any other foods?
Keep raw meat, fish and poultry wrapped
properly and kept separately 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?


## Do you reqularly:

14 Use a cold pack for packed lunches or picnic foods?
Refrigerate leftovers right away?
Defrost foods in the refrigerator, in cold water or in the microwave?

## Survey Investigation

## Clean Check

How often are the kitchen dish cloths or sponges washed?

Are countertops and work surfaces washed with soap and hot water before and after every meal that is prepared?

Yes


No



## Fridge Exam

How many and what kind of food storage containers are in your fridge.

| Type | Number | Storing... |
| :--- | :--- | :--- |
| Deep |  |  |
| Shallow |  |  |
| Foods not <br> covered |  |  |



How Board Count
are there in the kitting boards
What material kitchen. (plastic, wood, etc.,) they made of

