FOOD SAFETY SURVEY

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 regularly:

- Wash hands with warm water and soap for 20 seconds before preparing food?
- Wash hands with warm water and soap for 20 seconds before eating?
- Clean countertops before preparing food?
- Rinse fruits and vegetables with cold running water before preparing them?
- Rinse fruits and vegetables with cold running water before eating them?



Do you regularly:

- Rotate or stir food in the microwave to avoid "cold spots?"
- 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 regularly:

- Clean and disinfect the cutting boards used 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?
- Put cooked meat, fish or poultry on a different platter than the one with the raw juices?



Do you regularly:

- Use a cold pack for packed lunches or picnic foods?
- 15 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





Does your family own and use a food thermometer?

Yes





Fridge Exam

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

Time	Number	Storing
Туре		
Deep		
Shallow		
Foods not covered		



Equipole



Cutting Board Count

How many cutting boards are there in the kitchen.

What material are they made of (plastic, wood, etc.,)

Student Signature: