Use with Chapter 21

Activity 113

Food Safety and Sanitation

Directions: Complete the concept map on food safety and sanitation. Use terms and phrases from your textbook.

Wash your before handling food.	Keep hot foods hot, at temperatures at or above
Thoroughly	
meat, poultry, fish, and	
eggs in order to prevent salmonella. Keepir Food Safe	
Cooked foods should not stand at room	
temperature longer than	
	After using pots, pans,
	and kitchen utensils, wash
Keep cold foods col at temperatures at or b	