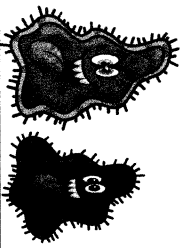# Chef Solus Food Safety Word Challenge

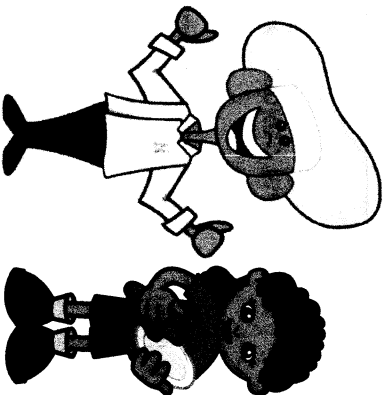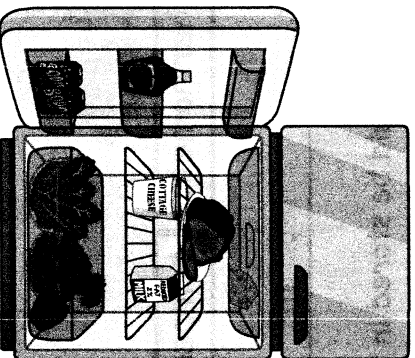| meat thermometer	temperature	2 hours	refrigerator	defrost	separate	20 seconds	wash

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.

Chef Solus Food Safety Word Challenge
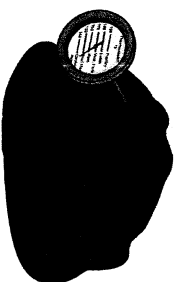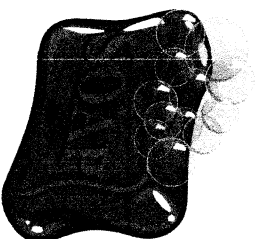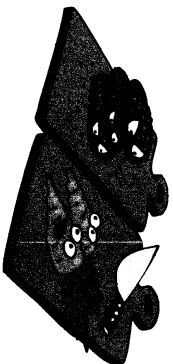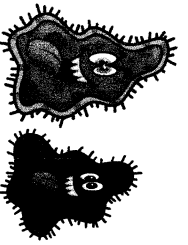
| meat thermometer | temperature | 2 hours | refrigerator | defrost | separate | 20 seconds | Wash |

1. Keep raw meat _____ separate _____ from cooked meat.

2. Leftovers should be stored in the _____ refrigerator _____.

3. _____ Wash _____ your hands before and after touching food.

4. The best way to make sure meat is cooked is by checking the _____ temperature _____.

5. Wash your hands for _____ 20 seconds _____ to remove all germs.

6. Always use a _____ meat _____ thermometer _____ when cooking meat.

7. _____ Defrost _____ foods in the refrigerator not on the counter.

8. Food should be stored in the refrigerator within _____ 2 hours _____ or else it will begin to spoil.