

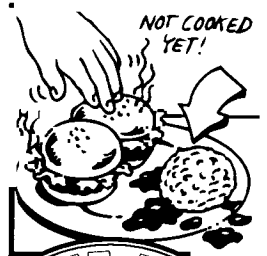
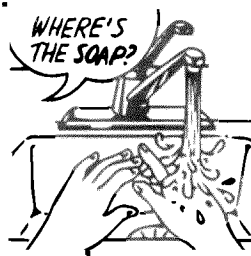
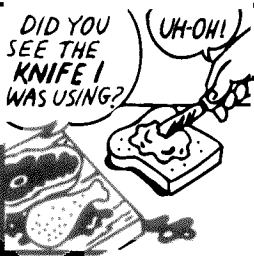
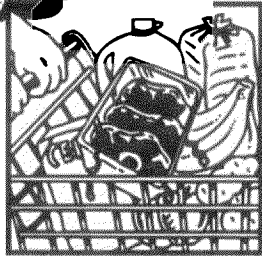
SEPARATE

Cross-contamination

(kros \ken-tamé-ná shen\) is the scientific word for how bacteria are spread from one food product to another. This is especially true when handling raw meat, poultry and seafood, so keep these foods and their juices away from ready-to-eat foods!

DON'T CROSS-CONTAMINATE

CAN YOU FIND THE FOOD HANDLING MISTAKES?



Here's How To Fight BAC!™

- **Separate** raw meat, poultry and seafood from other foods in your grocery shopping cart and in your refrigerator.
- **If possible**, use a different cutting board for raw meat products.
- **Always** wash hands, cutting boards, dishes and utensils with hot, soapy water after they come in contact with raw meat, poultry and seafood.
- **Never** place cooked food on a plate which previously held raw meat, poultry and seafood.

Just another typical day in an average household where many mistakes can be made when handling food! Circle all the mistakes, and learn to be a safe food handler! (The answers can be found by reading "Here's How to Fight BAC!™")



WORD SEARCH

C Y S S C I E N C E E E E
 O R D S O A P Y R C N T Q
 I W I C O H Q B O L C A T
 E A S U S I C K S E E R T
 H S I T W E T C S A R A R
 D H N T K C E O C N O P E
 U H F I G H T U O P S E T
 T A E N G B T N N L S S A
 A N C G E A F T T A E P W
 E D T B G C P E A T A Y T
 M S S O T T O R M E F Y O
 W A A A S E U S I E O D H
 A D F R S R L E N I O A Y
 R O E D C I T R A S D S X
 R L R O F A G H T C I M R
 Y R T L U O P C E I E T L

- WORD BANK:**
- RAW MEAT
 - WASH HANDS
 - CROSS CONTAMINATE
 - CLEAN PLATE
 - CUTTING BOARD
 - DISINFECT
 - SEPARATE
 - FIGHT
 - BACTERIA
 - POULTRY
 - COUNTERS
 - SCIENCE
 - SAFE
 - SEAFOOD
 - SOAPY
 - HOT WATER
 - SICK

REMEMBER...

WASH YOUR HANDS
 WITH HOT, SOAPY
 WATER BEFORE
 HANDLING
 FOOD!