



Kitchen Mistakes

How many
food safety
mistakes
can you find
in this kitchen?
List mistakes
below.



Illustration: Michigan State University Cooperative Extension.
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- _____
- _____
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- _____
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Re-using a spoon
to taste food

Flies over the
garbage pail

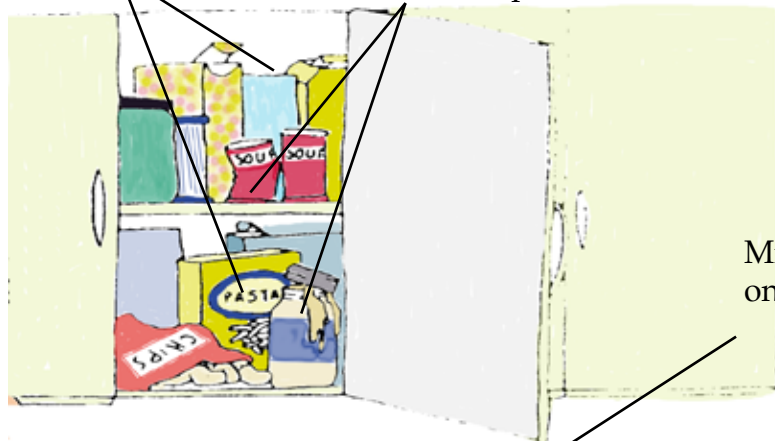
Food stored next to
cleaning supplies





Food packages
left open

Spoiled food
in the cupboard



Milk sitting
on the counter



Sneezing or
coughing on food

Raw chicken
dripping on
the counter
and into the
drawer

Cat in the kitchen



Questions for Doctor Sal Monella

Why do I have to be so careful about touching raw meat, fish, and poultry?

Bad germs can grow in the “guts” of animals (and of people, too!). Cooking kills the germs and makes meat, poultry, and fish safe to eat. But, you’ll need to wash the germs off your hands, cutting boards, refrigerator door handle, and anything else you touched with dirty hands.

Who is more likely to get sick from unsafe food?

These people are at risk:

- Pregnant women
- Infants and young children
- Older adults
- People with serious illnesses such as cancer and HIV/AIDS

Why should I keep my pets out of the kitchen?

Pets can bring in germs. If your cat walks on kitchen counters, wash the counters before you fix food.

Why do I have to store foods at the right temperature?

Germs like to grow when the temperature is nice and mild. Don’t leave leftovers (such as meat, vegetables, chili beans, and pasta salad) on the table or counter longer than 2 to 3 hours. Keep hot foods **HOT** and cold foods **COLD** to stop germs.

Developed by Carolyn Raab, Extension foods and nutrition specialist, Oregon State University.

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