



Discussion Questions for “Food Safety Generation Gap” Story

1. Was Grandma Shirley right that even pre-washed, bagged greens should be given a rinse under cool running water, as an extra food safety precaution?
2. If the raw pork chops had been thawed by sitting at room temperature all day rather than being thawed in a refrigerator, would the chops have been safe to eat? Why or why not?
3. What did Erica do that put her grandmother and herself at risk for food poisoning?
4. Why is it necessary to check microwaved food with a food thermometer in several spots rather than just one?
5. Grandma Shirley wants to be especially careful about food safety because she knows she’s in a vulnerable group for contracting a foodborne illness. Can you name some other high-risk groups?

For more food safety activities and downloads:

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