

**MYTHBUSTERS 2010 Story:
José and Matt Tackle Food Safety**

Discussion Questions

1) Using the Food Safety Mythbusters 2010 as your guide, identify areas where José and Matt might have put themselves at risk for a foodborne illness and explain what they should have done to reduce their risk.

2) Was Matt correct when he decided that when sanitizing a kitchen counter, “the more bleach, the better”? Why or why not?

3) Identify the area or areas where Matt and José handled their food properly from a food safety standpoint and explain why.

4) Based on the food safety advice of “Clean, Separate, Cook, and Chill,” do you think Matt and José should have washed their hands before and after handling the food?