**BE A BAC BUSTER!**

**HOME FOOD SAFETY SURVEY**

**ATTENTION**
Food Safety Inspectors!
Use this survey to check out your food safety practices at home.

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**CLEAN**

**DID YOU . . .**

1. Wash hands with warm water and soap for 20 seconds before preparing food?
2. Wash hands with warm water and soap for 20 seconds before eating?
3. Clean countertops before preparing food?
4. Rinse fruits and vegetables with cold running water before preparing them?
5. Rinse fruits and vegetables with cold running water before eating them?

**Family Handwashing Scoreboard:**

<table>
<thead>
<tr>
<th>Date</th>
<th>Name</th>
<th>When washed:</th>
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**TOTAL**

Y Y Y Y N N N N

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**SEPARATE**

**DID YOU . . .**

6. Clean the cutting boards used for raw meat, fish and poultry before using for any other foods?
7. Keep raw meat, fish and poultry wrapped properly in the refrigerator so juices do not drip on other foods?
8. Put cooked meat, fish or poultry on a different platter than the one with the raw juices?

**Cutting Board Critique**

Number of cutting boards:

Type (plastic, wood, etc.):

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**Answer questions 1-15:**

Y = Yes  N = No

Add the initials of family members in each column head.

**TOTAL**

Y Y Y Y

N N N N

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Date Started: ________
The refrigerator is set at ________ degrees.

Food storage containers found:
____ tall containers
____ shallow containers

DID YOU . . .
9. Rotate food in the microwave to avoid “cold spots?”
10. Bring sauces, soups and gravy to a boil when reheating?
11. Make sure eggs were cooked properly?
12. Eat cookie dough or cake batter that was made with raw eggs?

Safe Temperature Summary
Kind of Meat: ___________ Date Cooked: _______ Food thermometer temp: _______
Kind of Poultry: __________ Date Cooked: _______ Food thermometer temp: _______
Kind of Fish: __________ Date Cooked: _______ Food thermometer temp: _______

DID YOU . . .
13. Use a cold pack for packed lunches or picnic foods?
14. Refrigerate leftovers right away?
15. Defrost foods in:
— the refrigerator
  or
— cold water
  or
— the microwave?

FRIDGE EXAM
The refrigerator is set at ________ degrees.
Food storage containers found:
____ tall containers
____ shallow containers

Date Completed: _______  Student signature: _______________________
Parent/Guardian signature: _______________________

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