

Gobble Gobble!



# THANKSGIVING FUN

## Thanksgiving Word Halves

Keeping hot foods hot and cold foods cold helps keep BAC (foodborne bacteria) away.. Half of each word is missing. See if you can fill in the letters that are missing for some of the things that help make your Thanksgiving feast safe and tasty.

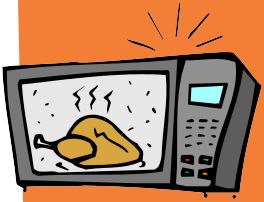
To see if you're right, go to: [www.fightbac.org/answerpage](http://www.fightbac.org/answerpage)



T H E R M \_ \_ \_ \_ \_



R E F R I G \_ \_ \_ \_ \_



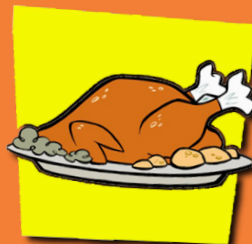
O V \_ \_



\_ \_ \_ \_ \_ W A V E



\_ \_ \_ \_ \_ F I N G



\_ \_ \_ \_ \_ K E Y



\_ \_ \_ \_ \_ T O E S



\_ \_ \_ \_ \_ B E R R Y

## Bonus!

Here is a food thermometer.



Draw the thermometer on the part of the turkey where it should be put to test if it is cooked to a safe temperature.



## Bonus!

Which of the foods, above are hot foods that should be kept hot? Circle Them.

The Partnership for Food Safety Education is a non-profit organization and creator and steward of the Fight BAC!® consumer education program. [www.fightbac.org](http://www.fightbac.org)

