



# Cook, Chill, or Toss?

**B**AC Fighters keep an eye on the clock. They know that time + warm temperature = growth of harmful bacteria on food. Foods should not be left out of refrigeration for more than two hours. So, food that sits out for two hours or more (one hour on a particularly hot day) should be tossed into the trash! Can you manage your picnic foods so that no one at your picnic gets sick? For each picture, write the letter of the correct answer in the box from these choices:

- A. Cook it now!   B. Chill it!   C. Toss it!

1



Sliced apples 30 minutes



3

Potato salad



6

Leftover hamburgers

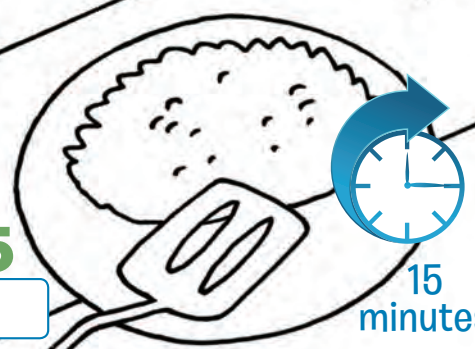
2

Leftover cold cuts



30 minutes

5



15 minutes

4

Raw chicken



15 minutes

**Dear Parents,**  
Learn more about food safety and how to **Fight BAC!**® at [www.fightbac.org](http://www.fightbac.org). Visit [www.ymiclassroom.com/food-safety](http://www.ymiclassroom.com/food-safety) for a PowerPoint quiz to check your knowledge of home food safety.

