ATTENTION

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

BE A BAC BUSTER!

HOME FOOD SAFETY SURVEY

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:

Date: __________________________ Name: __________________________ When washed: __________________________

Cutting Board Critique

Number of cutting boards: __________________________ Type (plastic, wood, etc.): __________________________

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?

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 N

Date Started: ____________
**COOK**

**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?

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**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: _______

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**CHILL**

**DID YOU . . .**

13. Use a cold pack for packed lunches or picnic foods?

14. Refrigerate leftovers right away?

15. Defrost foods in:
   - the refrigerator
   - cold water
   - the microwave?

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**Fridge Exam**

The refrigerator is set at _______ degrees.

Food storage containers found:

___ tall containers

___ shallow containers

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Date Completed: _______ Student signature: ____________________________________

Parent/Guardian signature: ____________________________________

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Compliments of The Partnership for Food Safety Education

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