



Table of Contents

Instructor Tools.....	3–24
Using Smart Kids Fight BAC!®	3
Teaching Plan.....	4
Teaching Guide – Answer Keys & Teaching Points	5–23
Make-Your-Own Booklet Directions For Teachers.....	24
Evaluation Tools	25–34
Pre-test Picture Version	25
Pre-test Written Version	27
Post-test Picture Version	28
Post-test Written Version.....	30
First Home Food Safety Inspection Form	31
Second Home Food Safety Inspection Form	33



Using Smart Kids Fight BAC!®



Dear Educator:

Thank you for your interest in implementing the Smart Kids Fight BAC!® food safety curriculum. The curriculum consists of a cartoon DVD about kids at Smart Elementary who learn about food safety, a teaching guide with step-by-step instructions for using the materials, and an activity book for kids.

The teaching guide contains two sections, Instructor Tools and Evaluation Tools.

In Instructor Tools, you will find:

- A suggested teaching plan with step-by-step directions for how to use the Smart Kids Fight BAC!® cartoon, activity book and evaluation tools.
- Answer keys for each activity page along with talking points for each.

In the Evaluation Tools, you will find:

- Master copies of pre-tests and post-tests (you have a choice of a picture version or a word version, depending on your class).
- Master copies of a home kitchen self-inspection form that you can use as a take-home activity kids can do with a grown-up before and after they complete the class to help spread the safe food message!

The Smart Kids Fight BAC!® teaching plan suggests use of the materials over a 10-day period. You can alter this to fit the needs of your own teaching situation. However, if you use the pre-tests and post-tests, be sure to administer the pre-test before teaching begins and administer the post-test when all teaching activities are completed.

Thank you for helping reach children with food safety messages that can impact their health and their lives.

Sincerely,

Judy A. Harrison, Ph.D.

Project Director

Fight BAC!® is a registered trademark of The Partnership for Food Safety Education.

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Teaching Plan



Day 1:

1. Tell the class that you will be beginning a unit on food safety. Explain that during this unit, they will get to watch a cartoon and do some activities that will help them learn how to keep food safe. It will help them learn how to keep harmful germs out of food and prevent the food from making them sick.
2. If you choose to use the home kitchen inspection forms, send home the ***My First Home Food Safety Inspection*** form for completion and collect these on Day 2 or just use them as a take home activity.

Day 2:

1. Collect the ***My First Home Food Safety Inspection*** form if you asked students to return them.
2. Conduct the pre-test. (*Be careful not to influence answers in any way. Do not allow students to self-check or change answers if you want to measure impact in terms of knowledge gained.*)
3. Show the cartoon, **SMART KIDS FIGHT BAC!**[®]. The length is about 15 minutes.
4. Conduct activities from the activity booklet (if time permits, conduct them the same day the video is shown. If not, conduct the activities on day 3 or spread them over days 2 and 3). Use the answer key and the accompanying page of teaching points in your Instructor Tools to discuss important food safety points to be learned.

Day 3:

1. Complete activities and discuss teaching points for each.
2. Administer the knowledge post-test. (*Be careful not to influence answers in any way. Do not allow students to self-check or change answers if you want to compare these to the pre-test to measure knowledge gained.*)

Day 10:

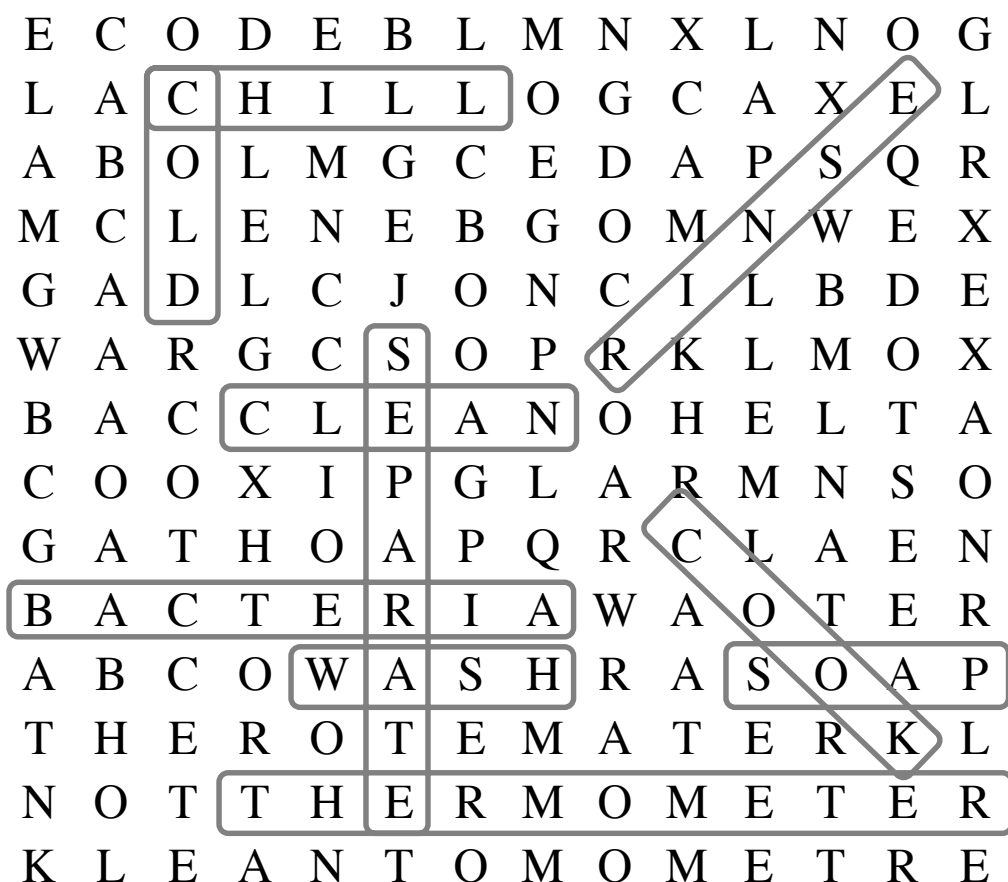
1. Send home the ***My Second Food Safety Inspection*** for children to complete with a grown-up if you sent home the first one on Day 1. Collect these the following day or just let them be a take-home activity.

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Teaching Guide for Level 2

FIGHT BAC!® FOR SAFE FOOD WORD FIND



Find the underlined words in the puzzle above. Circle each one when you find it.

Wash your hands by rubbing them together using soap and warm running water. Always do this before you touch food.

Clean kitchen counters before you make food on them.

Rinse fruits and veggies before you eat them.

Chill foods like milk, eggs and meats by keeping them in the refrigerator.

Keep cold foods cold.

Separate raw meats from your other foods.

When you cook foods like meats, poultry and eggs, the heat can kill harmful bacteria.

To tell when your foods are safely cooked, use a food thermometer.

Teaching Points:

Wash your hands with soap and warm running water before you touch food.

It is important to rub your hands together while you are washing them with soap and warm running water. Wash for at least 20 seconds, about the time it takes to sing the Happy Birthday song twice. Soap, running water and the friction from rubbing your hands can remove soil and germs from your hands. It can keep bacteria from getting from your hands into your food and possibly making you sick.

Clean kitchen counters before you make food on them.

Everything that touches your food should be clean. Before you put food on the kitchen counter, wash the counter with clean soapy water and a paper towel or clean cloth towel. This will help to keep germs from getting into your food.

Rinse fruits and veggies before you eat them.

Rinse fruits and vegetables well under clean running water before you eat them.

Chill foods like milk, eggs and meats by keeping them in the refrigerator.

Bacteria like to get into foods that are wet and have lots of nutrients like milk, eggs and meats. Keeping foods cold in the refrigerator at 40°F or below will help keep bacteria from being a problem in these foods.

Keep cold foods cold.

Put packages of cold foods back in the refrigerator as soon as you have finished with them so they will stay cold.

Separate raw meats from your other foods.

Bacteria can spread from one food to another. Keep raw meat, poultry, seafood and eggs from touching other foods by separating raw foods and foods that are ready to eat.

When you cook foods like meats, poultry and eggs, the heat can kill harmful bacteria.

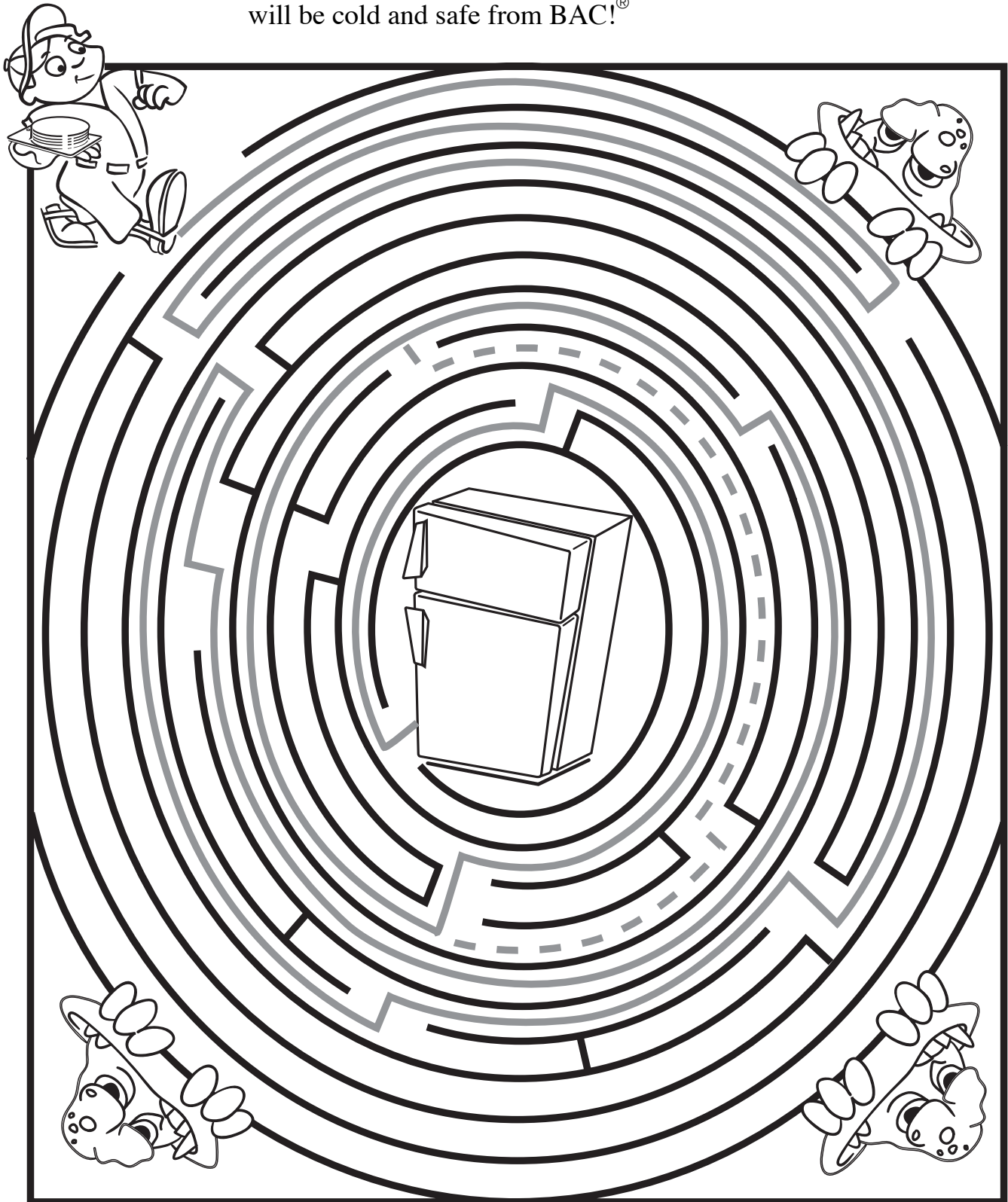
Bacteria just cannot take the heat. When you cook foods all the way through, you get rid of harmful bacteria that might have gotten into the food.

To tell when your foods are safely cooked, use a food thermometer.

Use a clean food thermometer inserted into the thickest part of a food to tell when the temperature of the food reaches a level high enough to get rid of bacteria. For example, hamburgers should reach 160°F to be safely cooked.

THE A-MAZE-ING REFRIGERATOR FIGHTS BAC![®]

Help Raji get the lunch meat back into the refrigerator where it will be cold and safe from BAC![®]



Teaching Points:

Wet, nutritious foods like milk, eggs and meats that help our bodies grow also can help bacteria grow. BAC!® just hates to be cold. If we keep these foods in the refrigerator at 40°F or below, these foods will be safe from BAC!®. FIGHT BAC!®

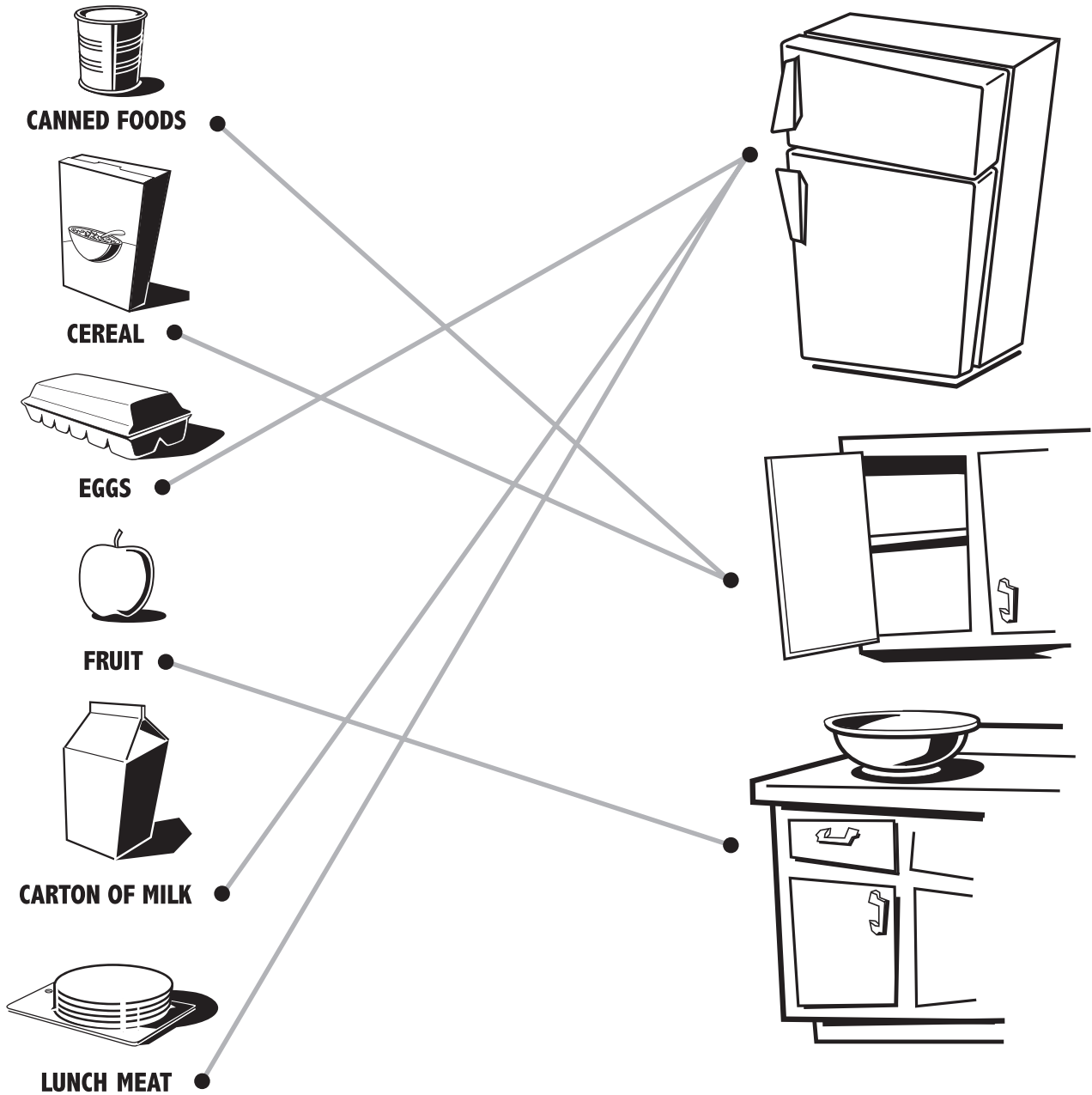
There is more than one path to solve the maze; an alternative path is indicated with a dotted line.

Additional Activity:

Let the children name other foods that Raji would need to keep in the refrigerator. (Answers could include yogurt, milk, meats, eggs, juice, cheese and opened jars of foods like mayonaise and salad dressings).

FIGHT BAC!® FOOD STORAGE MATCH AND MEASURE

Draw a straight line from the dot beside each food to the dot beside the place where you can safely store it to Fight BAC!®. Use a ruler to measure the length of each of your lines in inches. Write the answers in the spaces below.

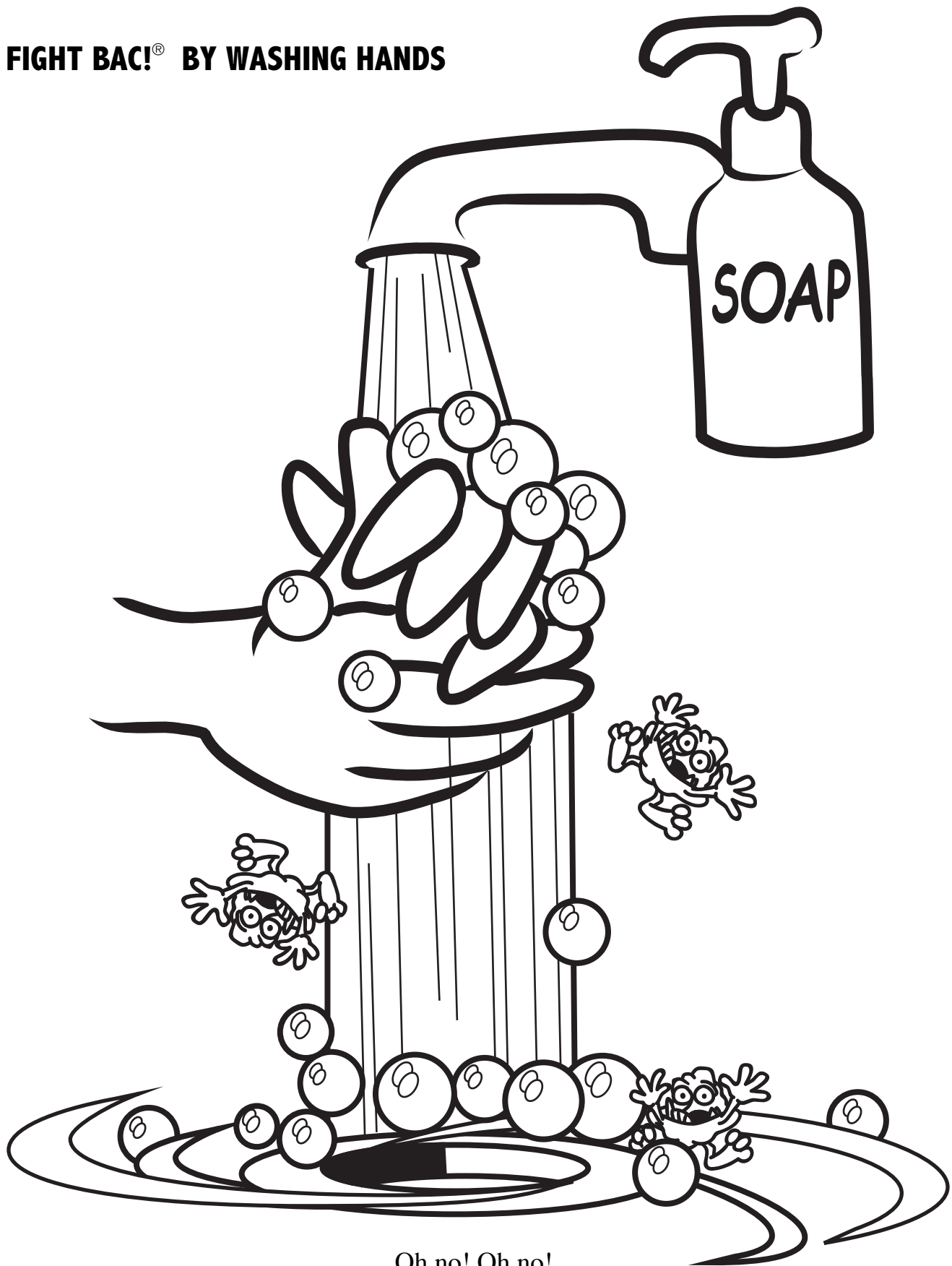


- | | |
|---|--|
| 1. Canned foods = <u>4</u> inches | 4. Lunch meat = <u>6¹/₂</u> inches |
| 2. Eggs = <u>4</u> inches | 5. Cereal = <u>3¹/₂</u> inches |
| 3. Whole fruit = <u>3¹/₂</u> inches | 6. Carton of milk = <u>5¹/₂</u> inches |

Teaching Points:

- 1.** Where did you store the can of food? (Answer: in the pantry cabinet) Cans of food can be safely stored on the pantry shelf because the food has been heated in the can in a special way to get rid of BAC![®] This means you can keep the can of food sitting at room temperature and it will still be safe.
- 2.** What food did you store in the refrigerator? (Answer: eggs, lunch meat, milk) BAC![®] loves wet, nutritious foods like milk, eggs, and meats. If we do not keep these foods cold, BAC![®] can move in and grow. They don't actually grow like we grow; they just make more of themselves. BAC![®] hates the cold. To keep these foods safe, CHILL!
- 3.** Where did you put the apple? (Answer: in the bowl on the counter) Whole fruit like apples, pears, bananas and oranges can be stored on the counter. BAC![®] does not grow well in fruits like these. Once they are cut up into pieces, you would need to put them in the refrigerator if you wanted to save them to eat at another time.

FIGHT BAC!® BY WASHING HANDS



Oh no! Oh no!
Not water and soap!
When you use them, there's not much hope!

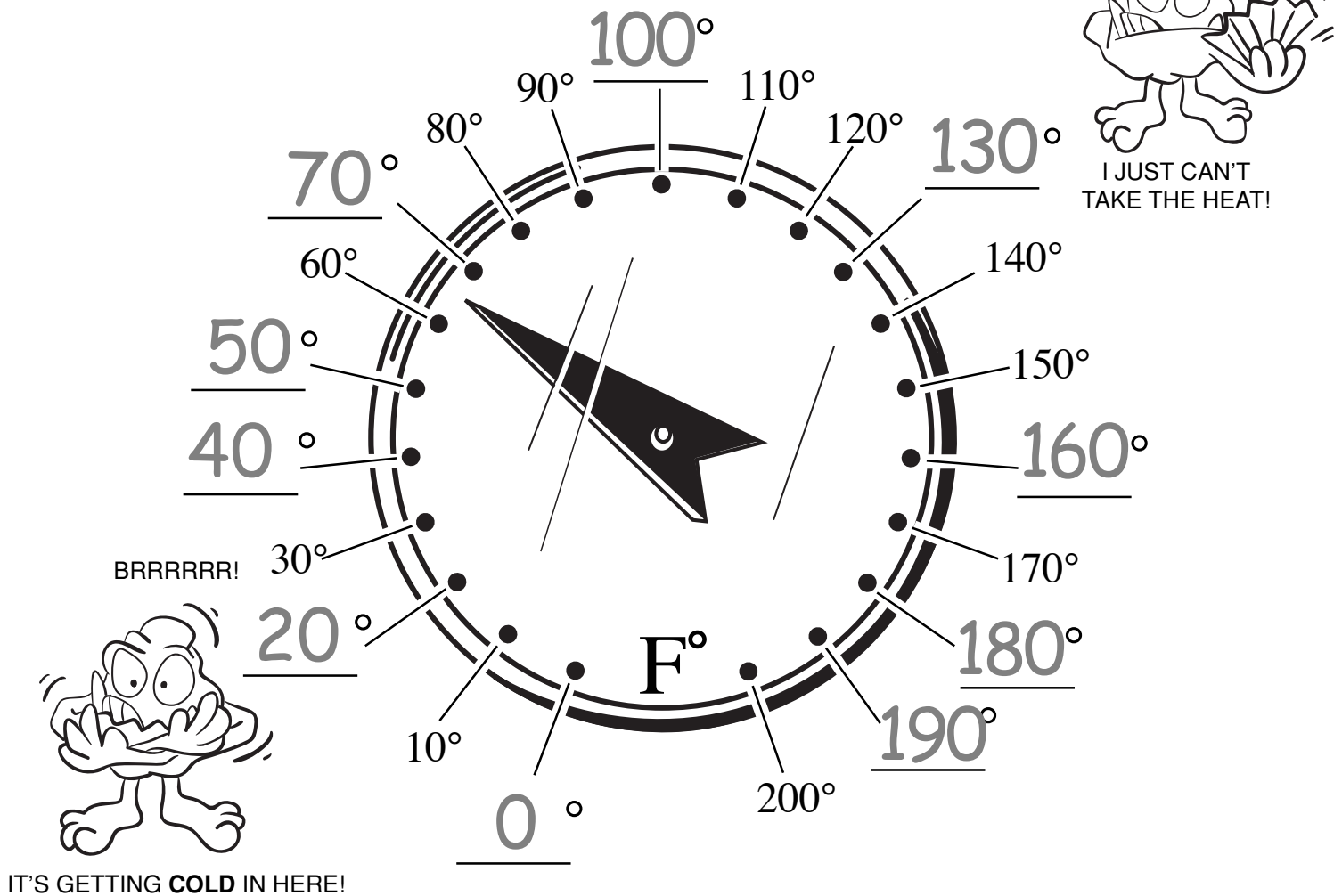
Teaching Points:

1. One way to fight BAC![®] - bacteria, that is- is to CLEAN!
2. Wash your hands by rubbing them together under warm running water, and use soap. This gets rid of germs that could make you sick. It washes BAC![®] right down the drain.
3. Wash your hands for as long as it takes you to sing the Happy Birthday song TWICE -- at least until you count to 20. (Teachers try this activity with the children. Have them hold their hands out in front of them and pretend to be washing their hands. While they are “washing,” have the group sing Happy Birthday to themselves twice. Older children might watch a clock with a second hand to see how many seconds this takes. It should take at least 20 seconds. Teachers may use this activity with older children to talk about time.)

4. When should you wash your hands?

Answer: It is good to wash your hands often. It is especially important to wash your hands before you touch food, after you touch raw food, after you go to the bathroom, after you blow or wipe your nose, after you touch your pet and after you play outside.

HIGH OR LOW, BAC'S GOT TO GO!



1. Fill in the missing numbers on the thermometer.
2. Use markers or crayons to decorate it.
3. Use your thermometer to answer the riddles below.

Riddle 1: I'm the temperature used for storing foods in your freezer. BRRRRRRRR!

What temperature am I? 0°F

Riddle 2: I'm the temperature used to keep cold foods safe in your refrigerator. Brrr!

What temperature am I? 40°F

Riddle 3: I'm the temperature that makes hamburgers safe to eat. BAC can't take the heat.

What temperature am I? 160°F

Teaching Points:

1. To keep bacteria from growing in cold foods, the food must be kept cold at 40°F or lower.
2. To kill harmful bacteria that might be in ground beef or hamburgers, a temperature of at least 160°F must be reached inside the food.
3. Food thermometers can be used to check the temperature on the inside of a food.
4. Always make sure grown-ups use food thermometers to check the temperature of foods they are cooking for you - especially meats and chicken.

KEEP FOOD SAFE! FIGHT BAC!®



Clean, Separate, Cook and Chill!
If you don't do this, BAC can make you ill.
So Clean, Separate, Cook and Chill!

Teaching Points:

There are four simple steps to safe food:

Clean - wash your hands by rubbing them together under warm running water with soap. Wash for at least as long as it takes to sing the “Happy Birthday” song twice or until you count slowly to 20. Keep everything that touches your food clean.

Separate - keep foods that need to be cooked before we eat them like meats away from foods we can eat without cooking like apples, grapes, lettuce and carrots.

Cook - make sure grown-ups use food thermometers to tell when our foods are cooked enough to be safe.

Chill - keep cold foods cold and put cold foods like lunch meat and milk back in the refrigerator as quickly as possible when you get finished with them. Never leave foods at room temperature longer than two hours.

IT ALL ADDS UP TO SAFE FOOD

Write the answer in the blank.

- | | |
|-----------------------------|-----------------------------|
| 1. $15 + 15 =$ <u>30</u> E | 11. $30 - 10 =$ <u>20</u> N |
| 2. $17 + 18 =$ <u>35</u> P | 12. $25 - 17 =$ <u>8</u> H |
| 3. $14 + 13 =$ <u>27</u> K | 13. $29 - 14 =$ <u>15</u> R |
| 4. $10 + 16 =$ <u>26</u> L | 14. $32 - 14 =$ <u>18</u> T |
| 5. $19 + 17 =$ <u>36</u> I | 15. $26 - 17 =$ <u>9</u> S |
| 6. $19 + 25 =$ <u>44</u> A | 16. $24 - 12 =$ <u>12</u> O |
| 7. $12 + 20 =$ <u>32</u> C | 17. $30 - 16 =$ <u>14</u> U |
| 8. $21 + 17 =$ <u>38</u> M | 18. $24 - 13 =$ <u>11</u> F |
| 9. $17 + 28 =$ <u>45</u> W | 19. $17 - 17 =$ <u>0</u> G |
| 10. $13 + 26 =$ <u>39</u> X | 20. $16 - 12 =$ <u>4</u> B |

Look at the blanks below. Each blank has one of the answers to the addition and subtraction facts you just worked. Find the letters above that go with each answer. write the letters in the blanks to answer the riddle.

Example: 1. $15 + 15 =$ 30 E

Find all the blanks that have 30 listed below them and write the letter “E” in the blank.

What should you do to keep food safe from BAC?

C₃₂ L₂₆ E₃₀ A₄₄ N₂₀ , S₉ E₃₀ P₃₅ A₄₄ R₁₅ A₄₄ T₁₈ E₃₀ ,
C₃₂ O₁₂ O₁₂ K₂₇ and C₃₂ H₈ I₃₆ L₂₆ L₂₆ !

Teaching Points:

1. All around us there are small things called bacteria. Bacteria are so small we cannot see them with our eyes. Some of these tiny bacteria are good. They can even be used to make some kinds of food like yogurt and pickles. But not all bacteria are good. Some can make us sick, especially if they get into the food we eat.

2. We can keep food safe from harmful bacteria if we:

Clean - wash our hands before we touch food or after we touch raw foods.

Separate - Keep foods that need to be cooked before we eat them like meats away from foods we can eat without cooking like apples, grapes, lettuce and carrots.

Cook - make sure grown-ups use food thermometers to tell when our foods are cooked enough to be safe.

Chill - keep cold foods cold, and put cold foods like lunch meat and milk back in the refrigerator as quickly as possible when we get finished with them.

The Science of Fighting BAC!®

A look at measuring temperature

Materials needed for this experiment:

large plastic bowl

cold water

2 large styrofoam cups

pencil

clock with a second hand for measuring time

crushed ice

hot water

food thermometer

paper

Methods used to do this experiment:

1. Get your pencil and paper ready. At the top of your paper, write your name and the title of this experiment. Draw a line down the center of your page to divide it into two columns. Label one column QUICK CHILLING, and label the other column ROOM TEMPERATURE.
2. Fill the large plastic bowl half full with equal amounts of cold water and crushed ice.
4. Raise your hand. Your teacher will give you two large styrofoam cups of hot water.
5. Set one cup of hot water on your table. Set the other cup in your ice-water bath.
6. Measure the temperature of the hot water in each cup by placing the food thermometer in the water. Wait 15 seconds before taking a reading. Under each column heading, write down the time of the measurement and the temperature of the water in the cup.
7. Wait 2 minutes. Measure the temperature of the water in each cup again. Record the time and temperatures. Repeat this step until your teacher says to stop.

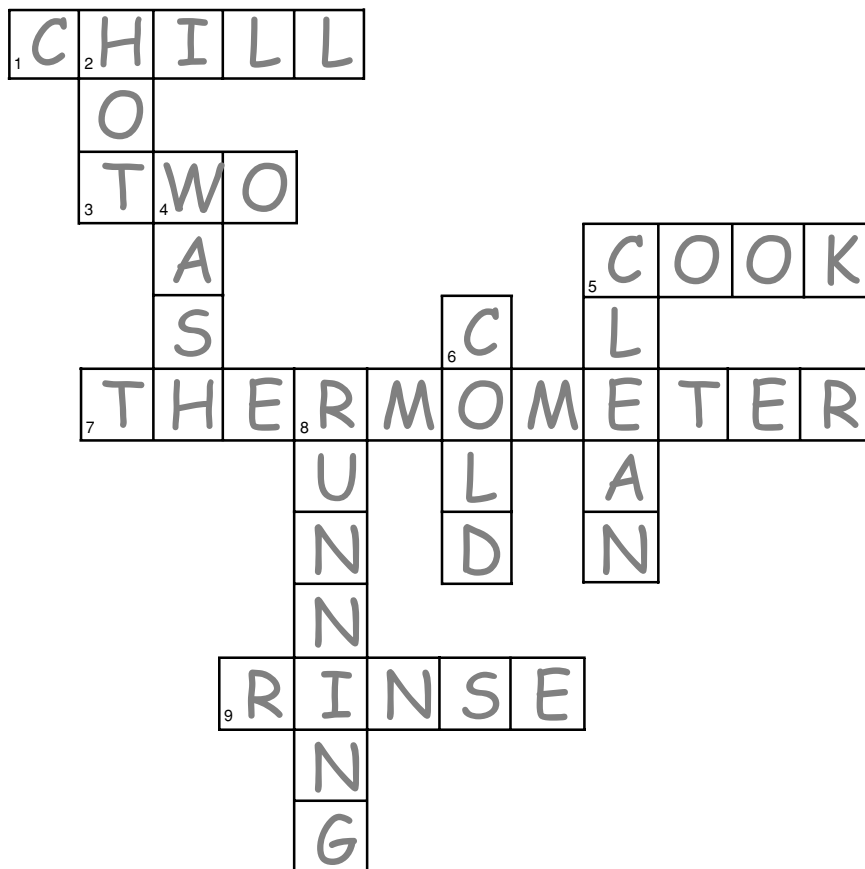
Answer these questions on your paper:

1. Which cup of water cooled down more quickly?
(Answer: The water in the ice bath should cool more quickly than the other.)
2. What could you have done to the one that cooled more quickly to make it cool even faster?
(Answer: You could stir it, or you could sit the ice bath in a place where the air temperature is colder)
3. If you helped a grown-up cook a big pot of chili to serve the next day at a festival, how would you tell them to cool it quickly? How should they store it to keep it safe?
(Answer: Set the pot down in an ice bath and stir the chili to cool it quickly. Then divide the chili into shallow containers less than 3 inches deep and refrigerate it.)

Teaching Points:

1. One way to keep bacteria from growing in foods is to CHILL the food. That means we need to get the food cold to 40°F or lower and hold it there. This is how cold the food should be inside your refrigerator.
2. Some people put large pots of hot food in their refrigerator to cool down. It is safer to split up large pots of hot foods into shallow containers to cool it in the refrigerator. Another safe method is to cool the large pot of hot food first by placing it in an ice bath and then dividing it into shallow containers before putting it in the refrigerator. If foods are cooled quickly, there is less chance of bacteria growing in the food.

FIGHT BAC!® FOOD SAFETY CROSSWORD



ACROSS

- Do this quickly to get foods to 40 degrees Fahrenheit or below.
- Never leave foods like lunch meat sandwiches, milk, soups or other cooked foods at room temperature for more than ____ hours.
- To ____ food safely, make sure that the food reaches the proper temperature to get rid of BAC!™
- To make sure that foods like hamburgers get safely cooked, use one of these.
- Do this to help remove soil and BAC!™ that could be on fruits and vegetables.

DOWN

- Use a special container made to keep hot foods ____, above 140 degrees Fahrenheit, if you take them to school in your lunch.
- Do this to hands after toileting, after touching pets and before touching food.
- Something you should do to kitchen counters before you make food on them.
- Keep cold foods like lunch meats ____, at or below 40 degrees Fahrenheit in your refrigerator.
- The best way to wash your hands is with soap and warm _____ water while rubbing them together.

Teaching Points:

1. All around us there are small things called bacteria. Bacteria are so small we cannot see them with our eyes. Some of these tiny bacteria are good. They can even be used to make some kinds of food like yogurt and pickles. But not all bacteria are good. Some can make us sick, especially if they get into the food we eat.

2. Remembering these important words from the crossword puzzle can help you Fight BAC!®

Chill - **CHILL** foods like milk, eggs and meats by keeping them in the refrigerator. Bacteria like to get into foods that are wet and have lots of nutrients like milk, eggs and meats. Keeping foods cold in the refrigerator at 40°F or below will help keep bacteria from being a problem in these foods.

Hot - When cooked foods get **HOT**, the heat can kill harmful bacteria. Bacteria just cannot take the heat. When you cook foods all the way through, you get rid of harmful bacteria that might have gotten into the food.

Two - Always remember to put cold foods like lunch meat and milk back in the refrigerator as quickly as you can. If foods like these stay out at room temperature for more than **TWO** hours, they will need to be thrown away.

Wash - **WASH** your hands before you touch food or after you touch raw foods.

Cook - make sure grown-ups use food thermometers when they **COOK**, so that they can tell when our foods are cooked enough to be safe.

Cold - Keep cold foods **COLD**. If you make a sandwich to take in your lunch to school or to save and eat later, it needs to be kept cold. Put it in a sandwich bag or cover it with plastic wrap. Then place it in the refrigerator or take it in your lunch box with a freezer pack or bag of ice to keep it cold.

Thermometer - A food **THERMOMETER** can be used to check the temperature on the inside of a food. To kill harmful bacteria that might be in ground beef or hamburgers, a temperature of at least 160°F must be reached inside the food.

Running - Wash your hands by rubbing them together under warm **RUNNING** water, and use soap. This gets rid of germs that could make you sick. It washes BAC!® right down the drain.

Clean - Make sure that kitchen counters are **CLEAN** before you make food on them. This will help keep germs and harmful bacteria from getting into your food.

Directions for Teachers

Have the children make their own booklet about keeping food safe using the two part activity pages in the back of their activity books. They can color the pictures, cut out the pages and follow the directions provided to assemble the booklet. The page numbers printed on the two part pages are arranged to help the children assemble the booklet.

Suggest that they take their finished booklets home to share with a grown-up so that they can learn how to keep food safe and Fight BAC!®



▼ CUT CAREFULLY ALONG THIS LINE ▼

Make your own Fight BAC!® book!

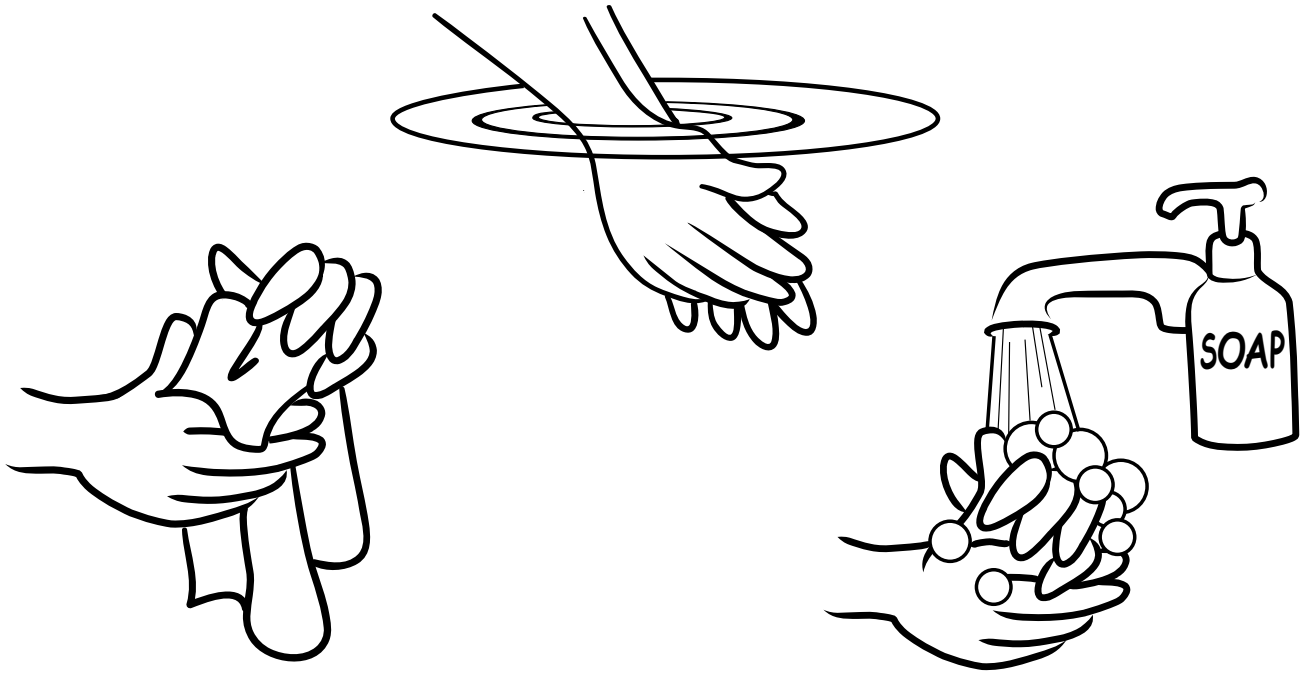
1. Write your name on the sign worn by the boy in the picture.
2. Carefully cut out this page and the next two pages along the black line.
3. Punch holes in each page at the black circles.
4. Put string or yarn through the holes to hold the pages together. Tie the string at the X.
5. Fold your book at the dotted line so that your name is on the front.



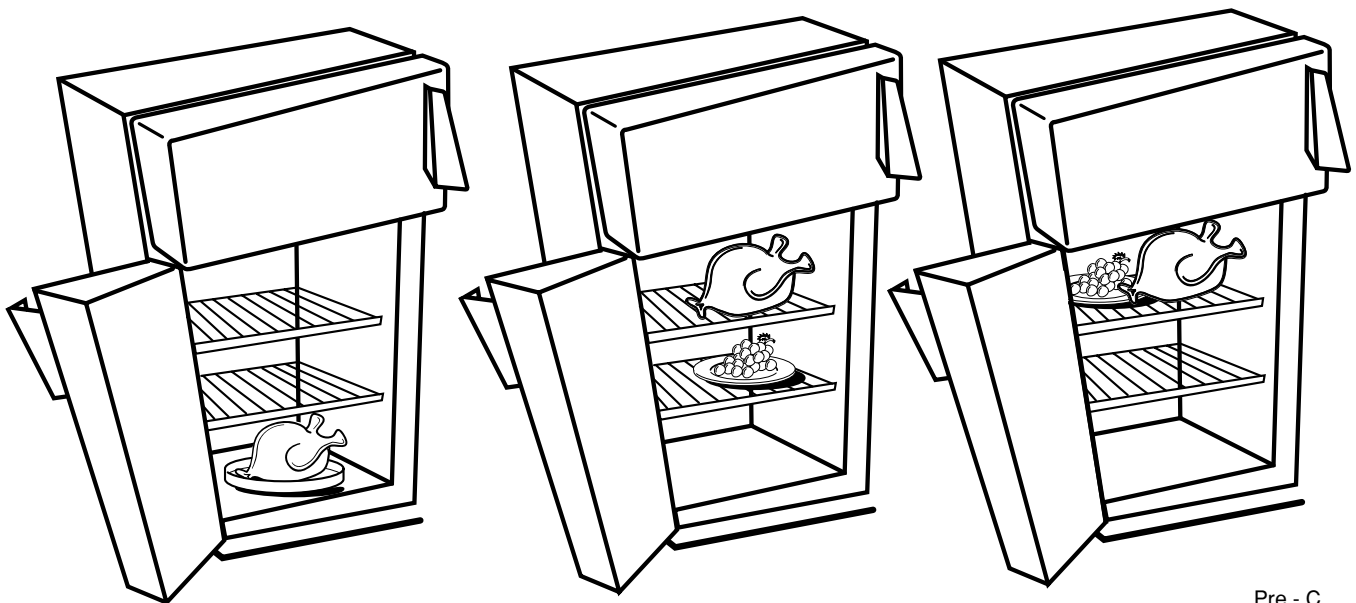
Fight BAC!® ...KEEP FOOD SAFE FROM BACTERIA!

Circle the picture that is the best answer for each question.

1. Which picture shows the best way to clean your hands?

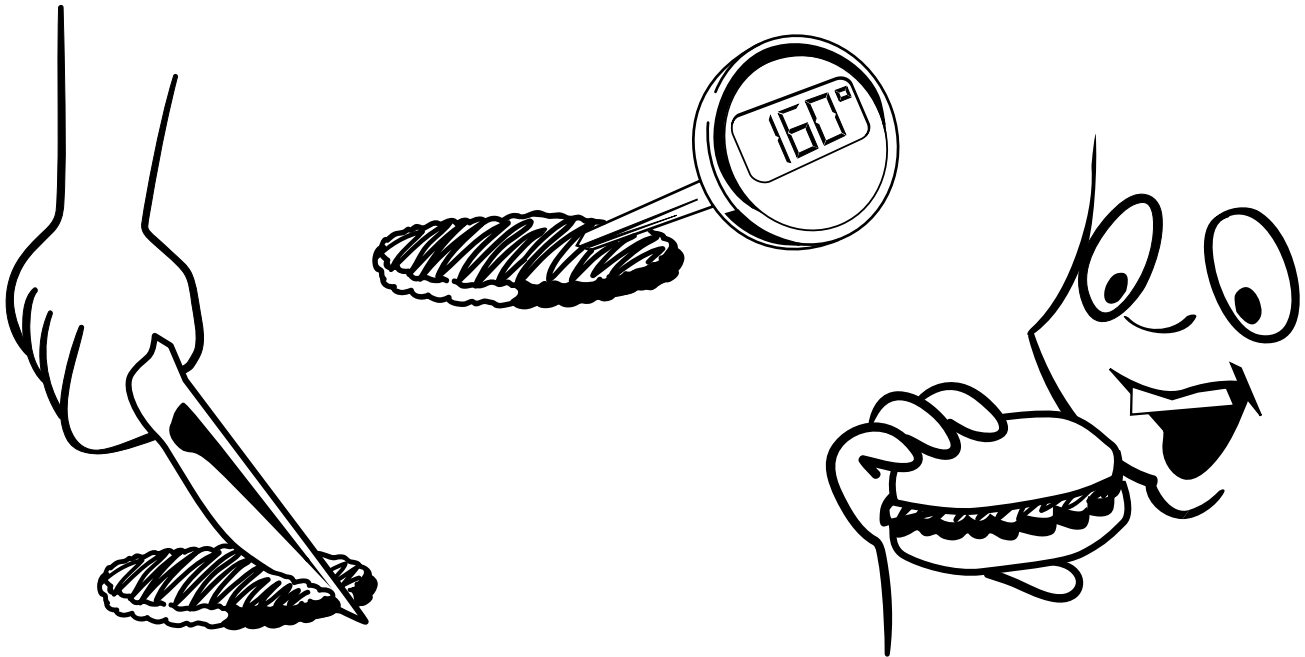


2. Which picture shows the best way to store raw meat in the refrigerator?

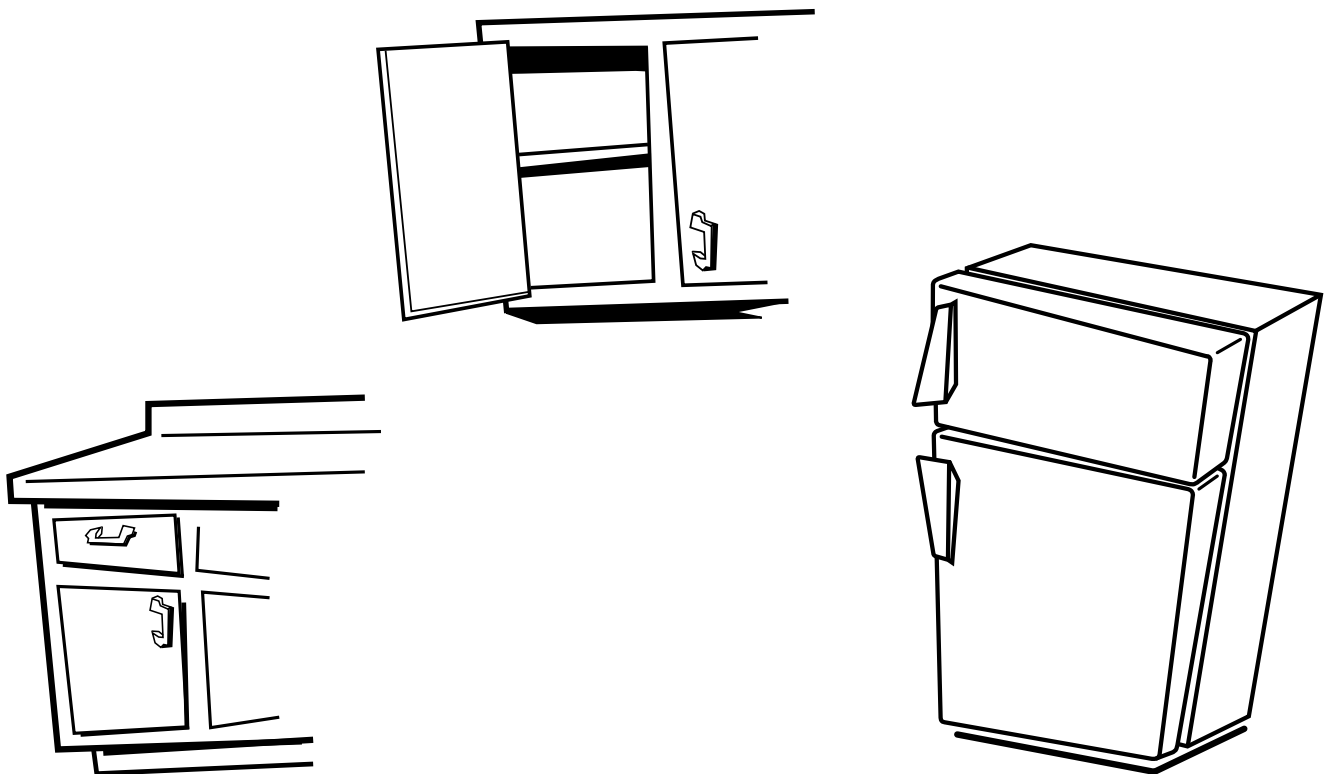


Pre - C

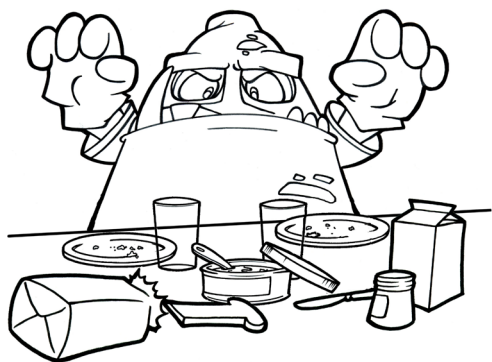
3. Which picture shows the best way to tell when your hamburger is done?



4. Which picture shows the best place to put a ham and cheese sandwich that you want to save to eat later?



Pre - C



NAME _____

GRADE _____

Fight BAC!® ...Keep Food Safe From Bacteria

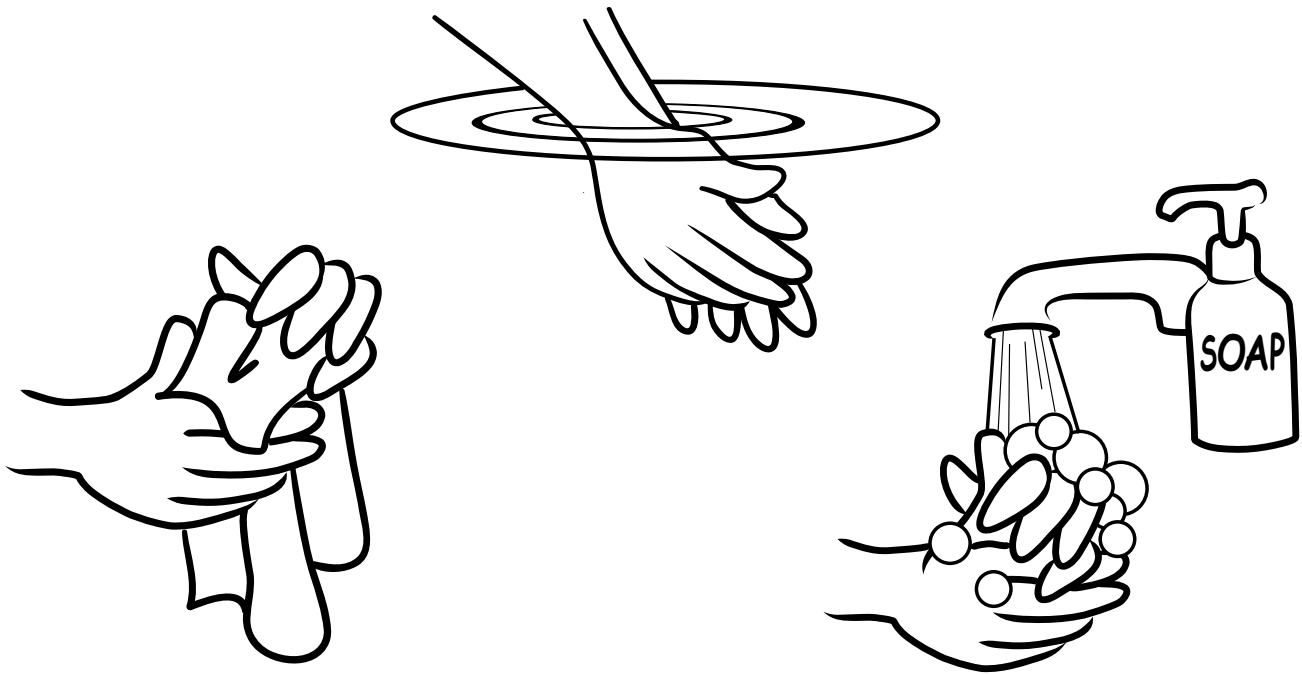
Circle the best answer for each question below.

1. Before and after you touch food, you should _____.
 - a. clean your hands by wiping them on a clean towel
 - b. fill the sink with soapy water and wash your hands in it
 - c. wash your hands with warm running water and soap
2. When you put raw meat in the refrigerator, you should put it _____.
 - a. on the top shelf
 - b. on a pan on the top shelf
 - c. on a pan on the bottom shelf
3. The best way to tell when a hamburger is done is to _____.
 - a. cut it open and look at it
 - b. taste it
 - c. check it with a food thermometer
4. If Mary wants to save her ham and cheese sandwich for later, she should _____.
 - a. cover it and leave it on the counter
 - b. cover it and put it in the refrigerator
 - c. just leave it on her plate on the table

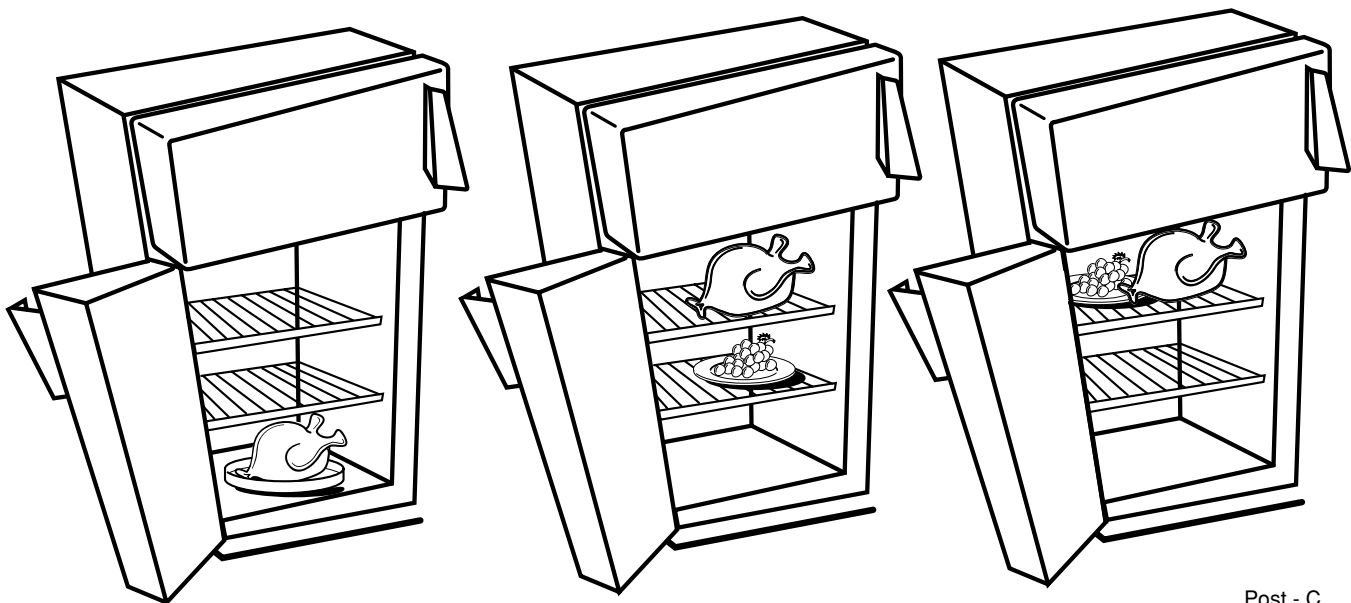
Fight BAC!® ...KEEP FOOD SAFE FROM BACTERIA!

Circle the picture that is the best answer for each question.

1. Which picture shows the best way to clean your hands?

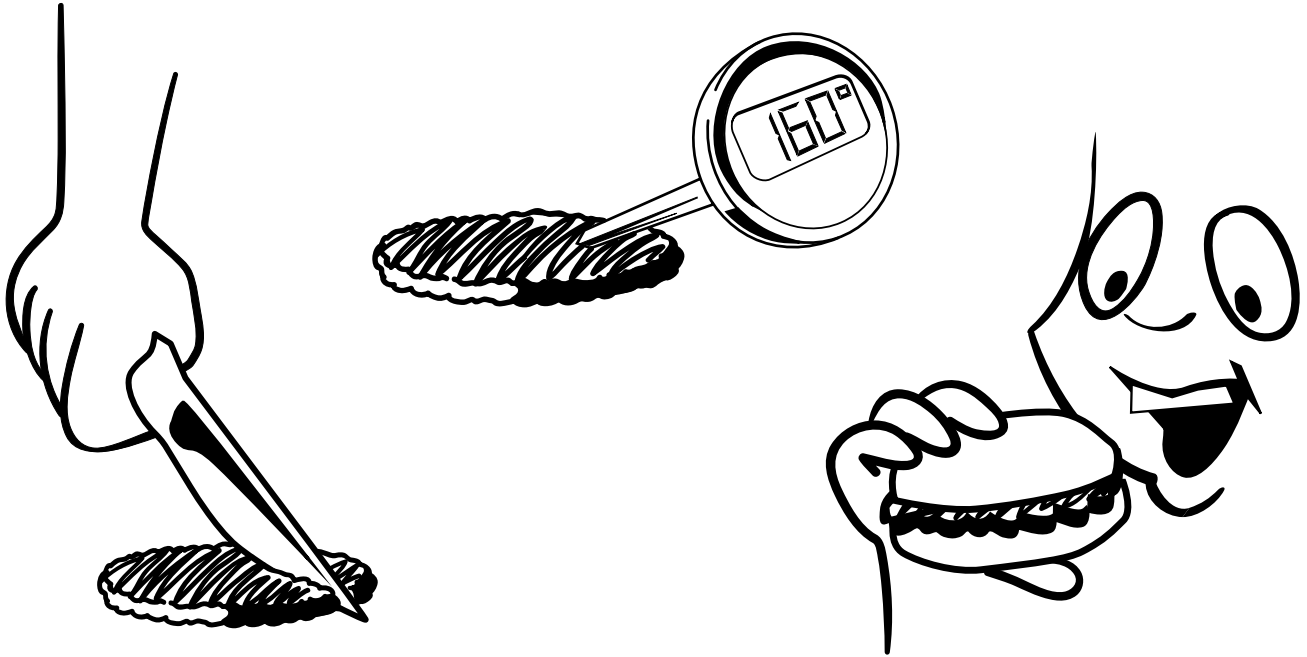


2. Which picture shows the best way to store raw meat in the refrigerator?

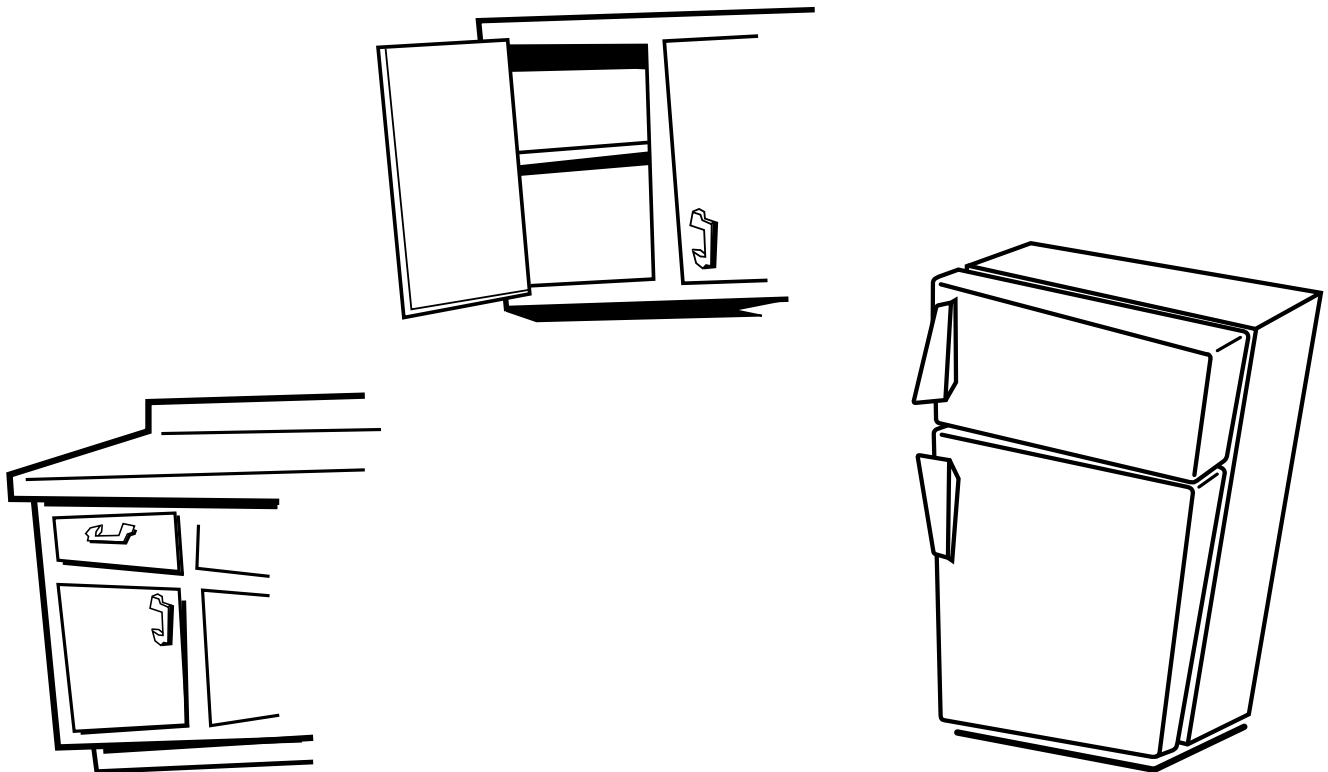


Post - C

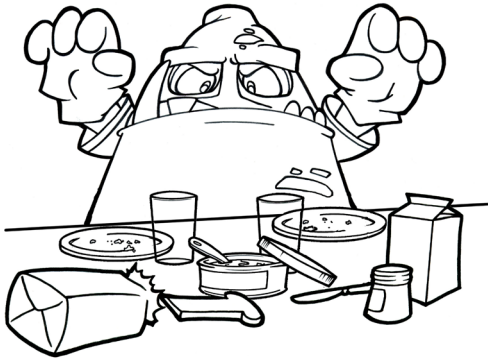
3. Which picture shows the best way to tell when your hamburger is done?



4. Which picture shows the best place to put a ham and cheese sandwich that you want to save to eat later?



Post - C



NAME _____

GRADE _____

Fight BAC!® ...Keep Food Safe From Bacteria

Circle the best answer for each question below.

1. Before and after you touch food, you should _____.
 - a. clean your hands by wiping them on a clean towel
 - b. fill the sink with soapy water and wash your hands in it
 - c. wash your hands with warm running water and soap

2. When you put raw meat in the refrigerator, you should put it _____.
 - a. on the top shelf
 - b. on a pan on the top shelf
 - c. on a pan on the bottom shelf

3. The best way to tell when a hamburger is done is to _____.
 - a. cut it open and look at it
 - b. taste it
 - c. check it with a food thermometer

4. If Mary wants to save her ham and cheese sandwich for later, she should _____.
 - a. cover it and leave it on the counter
 - b. cover it and put it in the refrigerator
 - c. just leave it on her plate on the table

Post - C

Name _____



My First Home Food Safety Inspection Helps Us Fight BAC!®

When it comes to foodborne illness, how safe are you? Are there changes that you need to make in your home to be safe? Get a grown-up to help you answer these questions to find out.

Clean	True	False
We sometimes do not wash our hands before we prepare food.		
We sometimes do not have hand soap in our kitchen.		
We sometimes just rinse dishes after use instead of washing with soap.		
We sometimes forget to make sure we use hot water to wash our dishes.		
We have a pet that sometimes walks on our countertops.		
We sometimes leave dirty items (can opener, pots, pans, etc.) in our sink.		
We often use sponges or dish cloths several times before we change them.		
We sometimes use the same cutting board with raw meats and with vegetables without washing it with hot, soapy water or in a dishwasher between uses.		
Our refrigerator usually has bits of food and/or dried spills on shelves or in drawers.		
We usually eat raw fruits and vegetables without rinsing them first.		

Separate	True	False
We sometimes store raw food above cooked and ready-to-eat foods in the refrigerator.		
We do not always cover food well in our refrigerator.		

Please go on to next page

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Cook	True	False
We do not always use a food thermometer to check the temperature of meats and poultry to see when they are done.		
We look at the color of meats to see when they are done.		
We sometimes eat eggs with the yolk runny.		
We sometimes eat scrambled eggs that still have liquid egg visible.		

Chill	True	False
The temperature inside our refrigerator is above 40 degrees F.		
The temperature of our freezer is above 0 degrees F.		
We do not use a refrigerator/freezer thermometer.		
We sometimes thaw foods on the counter at room temperature.		
We often let foods sit at room temperature to cool before we put them in the refrigerator.		
We sometimes let cooked foods sit out at room temperature for more than two hours.		
We sometimes leave cold foods out of the refrigerator at room temperature for more than two hours.		
We sometimes put large pots of warm food in the refrigerator to cool.		

If you had to answer “true” to any of these items, you may be at risk for foodborne illness. Make changes and start fighting BAC! ... bacteria, that is, today.

Adapted from: Fraser, Angela. 2000. “Home Food Safety Inspection,” North Carolina State University.

This material is based upon work supported by the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture, under special project number 99-41560-0815.



Name _____

My Second Home Food Safety Inspection Helps Us Fight BAC!®

Since the last time you inspected your kitchen, are there changes you have made to be safer? Get a grown-up to help you answer these questions to find out.

Clean	True	False
We sometimes do not wash our hands before we prepare food.		
We sometimes do not have hand soap in our kitchen.		
We sometimes just rinse dishes after use instead of washing with soap.		
We sometimes forget to make sure we use hot water to wash our dishes.		
We have a pet that sometimes walks on our countertops.		
We sometimes leave dirty items (can opener, pots, pans, etc.) in our sink.		
We often use sponges or dish cloths several times before we change them.		
We sometimes use the same cutting board with raw meats and with vegetables without washing it with hot, soapy water or in a dishwasher between uses.		
Our refrigerator usually has bits of food and/or dried spills on shelves or in drawers.		
We usually eat raw fruits and vegetables without rinsing them first.		

Separate	True	False
We sometimes store raw food above cooked and ready-to-eat foods in the refrigerator.		
We do not always cover food well in our refrigerator.		

Please go on to next page

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Cook	True	False
We do not always use a food thermometer to check the temperature of meats and poultry to see when they are done.		
We look at the color of meats to see when they are done.		
We sometimes eat eggs with the yolk runny.		
We sometimes eat scrambled eggs that still have liquid egg visible.		

Chill	True	False
The temperature inside our refrigerator is above 40 degrees F.		
The temperature of our freezer is above 0 degrees F.		
We do not use a refrigerator/freezer thermometer.		
We sometimes thaw foods on the counter at room temperature.		
We often let foods sit at room temperature to cool before we put them in the refrigerator.		
We sometimes let cooked foods sit out at room temperature for more than two hours.		
We sometimes leave cold foods out of the refrigerator at room temperature for more than two hours.		
We sometimes put large pots of warm food in the refrigerator to cool.		

**If you still had to answer “true” to any of these items, you still have changes to make to be safe from foodborne illness.
Make changes and start fighting BAC! ... bacteria, that is, today.**

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