



Instructions: Have all participants stand up. Explain that the object is to be the last person to remain standing or the person who follows the most food safety practices.

Say: Remain standing if you.. and read the first item. Instruct people to sit down if they don't follow the food safety practice you mention. Wait until they sit down or continue to next item if no one sits down. Continue with the second item and so forth until the last item. Sometimes there will be one person left and sometimes several persons. Add and/or change questions appropriately. The participants enjoy being rewarded with a food safety incentive, such as: a cutting board, an ice pack, a pot holder, an apron, or some other item to remind them of handling food safely.

Food Safety Remain Standing If.....

Wash your hands with soap and warm water before handling food.

Keep packed lunches cold.

You discard prepared food that is left out for more than 2 hours.

Refrigerate unused portions of perishable foods immediately.

Keep butter in the refrigerator.

Do not defrost meat on the counter.

Always start cooking with clean surfaces, utensils and cutting boards.

Don't cross-contaminate foods by sharing cutting boards with both raw and cooked foods.

Use a meat thermometer to insure food is cooked to proper temperature.

Properly wash fruits and vegetables before using.

Keep cold foods cold (below 40 degrees) and hot foods hot (above 140 degrees.)

Bring a cooler to the supermarket in the summertime.

Wear disposable gloves when providing food or conducting a food demonstration in the classroom.

Check your refrigerator temperature every day.

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